

Biscoff Bliss Vegan Marble Cake - Moist, Swirled, and Irresistible

Vegan Marble Cake with Biscoff Bliss



OVEN
350°F

TIME
50 min

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INGREDIENTS

For the Vegan Biscoff Frosting: 1/2 cup vegan butter (room temp) 1/2 cup smooth Biscoff spread 1 1/2-2 cups powdered sugar 1-2 tbsp plant-based milk (adjust for consistency):

DIRECTIONS

1. Steps to : Make Vegan Marble Cake
2. Prepare the : Batter:
3. Preheat oven to
4. 350°F (175°C)
5. . Grease and line a
6. standard loaf pan
7. In a mixing bowl, whisk together
8. flour, sugar, baking powder, baking soda, and salt
9. In another bowl, combine
10. plant milk, oil, vinegar, and vanilla extract
11. Pour wet ingredients into dry, stirring until
12. just combined
13. - avoid overmixing.
14. Create the : Marble Swirl:
15. Divide the batter evenly between two bowls.
16. cocoa powder
17. into one half until smooth.
18. Alternate spoonfuls of
19. vanilla and chocolate batter
20. into the loaf pan.
21. skewer or knife
22. to gently swirl the batters together in figure-eight motions.
23. Place pan in the oven and bake for
24. 40-50 minutes
25. Test with a toothpick - it should come out clean or with a few moist crumbs.

SWAPS & NOTES

Sugar: Use coconut sugar for a deeper, caramelized note.

Oil: Melted coconut oil works too - just make sure other ingredients are room temp so it doesn't solidify.

Flour: Gluten-free all-purpose blends work well if you want to make it GF.

Cocoa: Dutch-processed cocoa will give a darker, richer chocolate swirl.

TIPS FOR SUCCESS

Use a light hand when swirling the batter - too much mixing can muddy the pattern.

Ensure all ingredients are room temperature to avoid separation in the batter or frosting.

Let the loaf cool completely before frosting or slicing for the cleanest results.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/biscoff-bliss-vegan-marble-cake-moist-swirled-and-irresistible/>