

## Homemade Zebra Cake - A Swirled Vanilla & Chocolate Masterpiece

Homemade Zebra Cake ??



OVEN  
**350°F**

TIME  
**30 min**

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### INGREDIENTS

For the Cake:

- 2½ cups all-purpose flour
- 2 cups granulated sugar
- ½ cup unsalted butter (room temperature)
- ½ cup vegetable oil
- 1 cup milk
- 4 large eggs
- 1 tablespoon vanilla extract
- 1 tablespoon baking powder
- ½ teaspoon salt
- ... cup cocoa powder (for the chocolate batter)

For the Frosting:

- 1 cup unsalted butter, softened
- 4 cups powdered sugar
- 2-3 tablespoons milk
- 1 teaspoon vanilla extract

Instructions:

1. Preheat & Prepare:

Preheat oven to 350°F (175°C).

Grease and flour two 9-inch round cake pans.

2. Make the Batter:

In a large mixing bowl, combine flour, sugar, butter, oil, milk, eggs, vanilla, baking powder, and salt.

Beat until smooth and fully incorporated.

3. Divide and Add Cocoa:

Divide batter evenly into two bowls.

Mix cocoa powder into one bowl to create the chocolate batter, leaving the other vanilla.

4. Create the Zebra Swirl:

In each cake pan, add 1 spoonful of vanilla batter into the center.

Then add 1 spoonful of chocolate batter directly on top of the vanilla.

Keep alternating spoonfuls directly on top of each other until the pan is full and the batter spreads outward in rings.

5. Bake:

Bake for 25-30 minutes, or until a toothpick inserted in the center comes out clean.

Let cakes cool in pans for 5 minutes, then transfer to wire racks to cool completely.

6. Frosting Time:

Beat softened butter until creamy.

## DIRECTIONS

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9. Keep alternating spoonfuls directly on top of each other until the pan is full and the batter spreads outward in rings.
10. Bake:: Bake for 25-30 minutes, or until a toothpick inserted in the center comes out clean.
11. Let cakes cool in pans for 5 minutes, then transfer to wire racks to cool completely.
12. Frosting Time:: Beat softened butter until creamy.
13. Gradually add powdered sugar, then milk and vanilla, and beat until light and fluffy.
14. Adjust milk to reach desired consistency.
15. Assemble:: Once cakes are completely cool, spread a layer of frosting between them, then frost the outside as desired.
16. Tips for Striped Success: Consistency matters: Both batters should be the same consistency so they spread

evenly.

17. Use a trigger ice cream scoop for evenly sized spoonfuls.
18. Don't swirl! Let gravity do the striping-placing the spoonfuls in the center keeps the rings clean.
19. Want a twist? Add espresso powder to the chocolate half or a citrus zest to the vanilla half.
20. Serving Suggestions: Pair a slice of this zebra beauty with:
  21. A cold glass of milk
  22. A scoop of vanilla ice cream
  23. Or turn it into a party plate with : Brownie Batter Dip
  24. Add mini treats like : Chocolate Chip Cookie Dough Brownie Bombs for a dessert board
25. Storage & Make-Ahead Tips: Room Temp: Store covered for up to 3 days

**More recipes: ChefManiac.com**

Original recipe: <https://chefmaniac.com/homemade-zebra-cake-a-swirled-vanilla-chocolate-masterpiece/>