

Classic Marble Cake Recipe with Rich Vanilla and Chocolate Layers

Whole milk gives richness, but 2% works in a pinch.



OVEN
350°F

TIME
3 min

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INGREDIENTS

- 1 cup unsalted butter, softened
- 1 3/4 cups granulated sugar
- 4 large eggs
- 1 cup whole milk
- 2 1/2 cups all-purpose flour
- 2 1/2 tsp baking powder
- 1/2 tsp salt
- 1/3 cup cocoa powder
- 1 tsp vanilla extract

DIRECTIONS

1. ? 1. Cream the Butter & Sugar: Beat the butter and sugar together until light and fluffy, about 2-3 minutes. This gives your cake its tender texture.
2. ? 2. Add the Eggs: Add eggs one at a time, mixing well after each. Stir in the vanilla extract.
3. ? 3. Combine Dry Ingredients: In a separate bowl, whisk together flour, baking powder, and salt.
4. ? 4. Alternate Mixing: Add dry ingredients and milk to the wet batter alternately (starting and ending with dry), mixing just until combined. Don't overmix!
5. ? 5. Create Chocolate Batter: Scoop out 1/3 of the batter into another bowl and stir in the cocoa powder until smooth.
6. ? 6. Swirl It!: Pour vanilla batter into a greased 9x5-inch loaf or bundt pan. Dollop the chocolate batter on top. Use a knife to gently swirl through the layers.
7. ? 7. Bake: Bake at 350°F (175°C) for 50-60 minutes, or until a toothpick comes out clean.
8. ? 8. Cool & Serve: Let the cake cool in the pan for 10 minutes, then transfer to a rack to cool completely before slicing.

SWAPS & NOTES

& Ingredient Swaps Milk: Whole milk gives richness, but 2% works in a pinch.

Cocoa Powder: Use Dutch-process for a deeper chocolate flavor.

Butter: Unsalted butter keeps the sweetness balanced; if using salted, reduce added salt slightly.

Cream the Butter & Sugar Beat the butter and sugar together until light and fluffy , about 2-3 minutes.

TIPS FOR SUCCESS

Use room-temperature ingredients for a smoother batter.

Swirl with a light hand-too much mixing muddies the pattern.

A loaf pan gives a beautiful marbled cross-section; bundt pans create dramatic swirl designs.

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

Original recipe: <https://chefmaniac.com/classic-marble-cake-recipe-with-rich-vanilla-and-chocolate-layers/>