

The Ultimate Chocolate Marble Bundt Cake Recipe: Rich, Swirled, and Easy

Decadent Chocolate Marble Bundt Cake: The Secret to a Perfect Swirl



TIME

3 to 5 min

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INGREDIENTS

Swaps and Notes:

Butter/Sugar: Ensure your butter and sugar are creamed until light and fluffy-about 3 to 5 minutes. This step incorporates air and is crucial for a light texture.

Milk: You can swap whole milk for a non-dairy alternative like almond or soy milk, though the cake may be slightly less rich.

Cocoa Powder: If you want an intensely dark chocolate flavor, substitute a quarter of the cocoa powder with black cocoa powder.

Ganache: If you don't have time for ganache, a simple dusting of powdered sugar or a vanilla glaze works beautifully as well.

Instructions:

Prep the Pan and Batter:

Preheat and Prep: Preheat your oven to 350°F (175°C). Thoroughly grease and flour a 10- or 12-cup Bundt pan. This is critical to prevent sticking.

Cream Butter and Sugar: In a large bowl, use a stand mixer or hand mixer to cream the softened butter and granulated sugar until the mixture is pale and fluffy (about 3-5 minutes).

Add Wet Ingredients: Beat in the eggs one at a time, mixing well after each addition. Stir in the vanilla extract.

Mix the Dry Ingredients and Create the Base:

Combine Dry Ingredients: In a separate medium bowl, whisk together the flour, baking powder, and salt.

Alternate Wet and Dry: Add the flour mixture to the butter mixture, alternating with the milk. Begin and end with the flour mixture (Flour-Milk-Flour-Milk-Flour). Mix until just combined; do not overmix.

Marble the Batter:

Divide the Batter: Carefully divide the finished batter in half. Pour half of the batter into a separate bowl-this will be your vanilla base.

Create Chocolate Batter: Sift the cocoa powder into the other half of the batter and gently fold it in until fully incorporated, creating the chocolate batter.

Layer and Swirl: Spoon alternating dollops of the vanilla and chocolate batters into the prepared Bundt pan. You don't need to be precise, but aim for even distribution.

The Perfect Swirl: Insert a butter knife about an inch into the batter and gently weave it back and forth through the layers 2-3 times to create the marble pattern. Avoid over-swirling, or the colors will mix completely.

Bake and Finish:

Bake: Bake for 45-50 minutes, or until a wooden skewer inserted into the center comes out with only moist crumbs attached.

Cool: Let the cake cool in the pan for 10-15 minutes before inverting it onto a wire rack to cool completely.

Garnish: Once completely cool, drizzle the chocolate ganache over the top of the cake, allowing it to drip down the sides. Finish with a sprinkle of chocolate sprinkles before serving.

Tips for Success:

Prep the Pan Right: Your Bundt pan must be perfectly greased and floured. Use a dedicated baking spray with flour (like Baker's Joy) or apply softened butter and then dust with cocoa powder (for the chocolate batter half) and flour (for the vanilla half) for a clean release.

Don't Overmix: Overmixing develops the gluten and results in a tough, dry cake. Mix until the ingredients are just combined.

Room Temperature Ingredients: Eggs and milk at room temperature blend better with the creamed butter and sugar, resulting in a smoother, higher-rising cake batter.

Serving Suggestions and Pairings:

Coffee: A dark roast or an espresso-based drink like a latte cuts through the cake's richness perfectly.

Ice Cream: Serve a slice with a scoop of premium vanilla bean ice cream or perhaps a light and tangy

raspberry sorbet.

Drinks: For a refreshing counterpoint, try it alongside a cool glass of sweet and tart blueberry lemonade.

Wine Pairing: A glass of Port or a rich, creamy Moscato complements the chocolate notes nicely.

Nutritional Information (Per Serving):

Storage and Leftover Tips:

Countertop: Store the cake (unglazed, if possible) in an airtight container at room temperature for up to 3 days. Once glazed, it will keep for about 2 days, though the glaze may soften.

Freezing (Unglazed): Wrap the cooled cake tightly in plastic wrap, then wrap it in a layer of aluminum foil. Freeze for up to 3 months. Thaw overnight at room temperature. Glaze before serving.

DIRECTIONS

1. **Prep the Pan and Batter: Preheat and Prep:** Preheat your oven to 350°F (175°C). Thoroughly grease and flour a 10- or 12-cup Bundt pan. This is critical to prevent sticking.
2. **Cream : Butter and Sugar:** In a large bowl, use a stand mixer or hand mixer to cream the softened butter and granulated sugar until the mixture is pale and fluffy (about 3-5 minutes).
3. **Add : Wet Ingredients:** Beat in the eggs one at a time, mixing well after each addition. Stir in the vanilla extract.
4. **Mix the Dry Ingredients and Create the Base:** Combine Dry Ingredients: In a separate medium bowl, whisk together the flour, baking powder, and salt.
5. **Alternate : Wet and Dry:** Add the flour mixture to the butter mixture, alternating with the milk. Begin and end with the flour mixture (Flour-Milk-Flour-Milk-Flour). Mix until just combined; do not overmix.
6. **Marble the Batter: Divide the Batter:** Carefully divide the finished batter in half. Pour half of the batter into a separate bowl-this will be your vanilla base.
7. **Create : Chocolate Batter:** Sift the cocoa powder into the other half of the batter and gently fold it in until fully incorporated, creating the chocolate batter.
8. **Layer and : Swirl:** Spoon alternating dollops of the vanilla and chocolate batters into the prepared Bundt pan. You don't need to be precise, but aim for even distribution.
9. **The : Perfect Swirl:** Insert a butter knife about an

inch into the batter and gently weave it back and forth through the layers 2-3 times to create the marble pattern. Avoid over-swirling, or the colors will mix completely.

10. **Bake and Finish:** Bake: Bake for 45-50 minutes, or until a wooden skewer inserted into the center comes out with only moist crumbs attached.
11. **Cool:** Let the cake cool in the pan for 10-15 minutes before inverting it onto a wire rack to cool completely.
12. **Garnish:** Once completely cool, drizzle the chocolate ganache over the top of the cake, allowing it to drip down the sides. Finish with a sprinkle of chocolate sprinkles before serving.
13. **Tips for Success: Prep the Pan Right:** Your Bundt pan must be perfectly greased and floured. Use a dedicated baking spray with flour (like Baker's Joy) or apply softened butter and then dust with cocoa powder (for the chocolate batter half) and flour (for the vanilla half) for a clean release.
14. **Don't : Overmix:** Overmixing develops the gluten and results in a tough, dry cake. Mix until the ingredients are just combined.
15. **Room : Temperature Ingredients:** Eggs and milk at room temperature blend better with the creamed butter and sugar, resulting in a smoother, higher-rising cake batter.
16. **Serving Suggestions and Pairings:** This rich cake pairs beautifully with a number of classic beverages and desserts.
17. **Coffee:** A dark roast or an espresso-based drink like a latte cuts through the cake's richness perfectly.
18. **Ice : Cream:** Serve a slice with a scoop of premium vanilla bean ice cream or perhaps a light and tangy raspberry sorbet.
19. **Drinks:** For a refreshing counterpoint, try it alongside a cool glass of sweet and tart blueberry lemonade.
20. **Wine : Pairing:** A glass of Port or a rich, creamy Moscato complements the chocolate notes nicely.
21. **Nutritional Information (Per Serving):** The values below are estimates for a 12-slice cake and will vary based on ingredients used, particularly the ganache.
22. **Export to :** Sheets
23. **Storage and Leftover Tips:** This marble Bundt cake is a fantastic make-ahead dessert!
24. **Countertop:** Store the cake (unglazed, if possible) in an airtight container at room temperature for up to 3 days. Once glazed, it will keep for about 2 days, though the glaze may soften.
25. **Freezing (Unglazed):** Wrap the cooled cake tightly in plastic wrap, then wrap it in a layer of aluminum foil. Freeze for up to 3 months. Thaw overnight at room temperature. Glaze before serving.

SWAPS & NOTES

This step incorporates air and is crucial for a light texture.

Milk: You can swap whole milk for a non-dairy alternative like almond or soy milk, though the cake may be slightly less rich.

Cocoa Powder: If you want an intensely dark chocolate flavor,

substitute a quarter of the cocoa powder with black cocoa powder.

Ganache: If you don't have time for ganache, a simple dusting of powdered sugar or a vanilla glaze works beautifully as well.

TIPS FOR SUCCESS

Prep the Pan Right: Your Bundt pan must be perfectly greased and floured.

Use a dedicated baking spray with flour (like Baker's Joy) or apply softened butter and then dust with cocoa powder (for the chocolate batter half) and flour (for the vanilla half) for a clean release.

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Mix until the ingredients are just combined.

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

Original recipe: <https://chefmaniac.com/the-ultimate-chocolate-marble-bundt-cake-recipe-rich-swirled-and-easy/>