

Classic Marble Cake That Never Goes Out of Style

2 1/4 cups all-purpose flour



OVEN
350°F

TIME
45 to 55 min

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INGREDIENTS

For the cake:

- 2 1/4 cups all-purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1 cup unsalted butter, softened
- 1 3/4 cups granulated sugar
- 4 large eggs
- 1 tablespoon vanilla extract
- 1 cup milk
- 1/4 cup unsweetened cocoa powder
- 2 tablespoons milk, additional for chocolate batter

Optional glaze:

- 1 cup powdered sugar
- 2 to 3 tablespoons milk
- 1/2 teaspoon vanilla extract

DIRECTIONS

1. Preheat your oven to 350°F and grease and flour a bundt pan or 9x5-inch loaf pan.
2. In a medium bowl, whisk together the flour, baking powder, and salt.
3. In a large mixing bowl, beat the butter and sugar until light and fluffy.
4. Add the eggs one at a time, mixing well after each addition, then mix in the vanilla.
5. Add the dry ingredients in batches, alternating with the milk, and mix until just combined.
6. Transfer about one-third of the batter to a separate bowl.
7. Stir the cocoa powder and 2 additional tablespoons of milk into the smaller portion until smooth.
8. Spoon alternating dollops of vanilla and chocolate batter into the prepared pan.
9. Use a butter knife or skewer to gently swirl the batters together a few times.
10. Bake for 45 to 55 minutes, depending on the pan, until a toothpick inserted into the center comes out clean.
11. Let the cake cool in the pan for about 10 to 15 minutes, then turn it out onto a wire rack to cool completely.
12. If using the glaze, whisk together the powdered sugar, milk, and vanilla, then drizzle over the cooled cake.

SWAPS & NOTES

This is a straightforward cake, but there are a few ways to make it your own.

Use whole milk for a richer crumb, though 2% milk also works.

For a deeper chocolate flavor, add a pinch of espresso powder to the cocoa mixture.

If you like a little texture, mini chocolate chips can be folded

into the chocolate portion.

TIPS FOR SUCCESS

Start with room-temperature butter, eggs, and milk if possible.

That helps the batter mix more evenly and creates a smoother, more tender crumb.

When it's time to marble the batter, think gentle, not aggressive.

A few figure-eight motions with a knife are enough.

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

Original recipe: <https://chefmaniac.com/classic-marble-cake-that-never-goes-out-of-style/>