

Marmorkuchen Recipe

This recipe for Marmorkuchen, or German marble cake, creates a classic, moist bundt cake with a distinctive marbled chocolate-and-vanilla pattern. The cake is traditionally served dusted with powdered sugar or topped with a simple chocolate glaze.

Ingredients

- For the cake:
 - 250 g (approximately 1 cup) softened unsalted butter
 - 250 g (approximately 1 ¼ cups) granulated sugar
 - 4 large eggs, at room temperature
 - 250 ml (approximately 1 cup) milk
 - 500 g (approximately 4 cups) all-purpose flour
 - 2 tsp baking powder
 - 1 tsp vanilla extract or seeds from ½ vanilla bean
 - 1 pinch of salt
 - 3 Tbsp unsweetened cocoa powder
 - Optional: 2 Tbsp dark rum or lemon zest for extra flavor
- For the glaze (optional):
 - 1/2 cup powdered sugar, for dusting
 - Or, to make a chocolate glaze, use dark chocolate and cream

Instructions

Step 1: Prepare the pan and oven

- Preheat your oven to 175°C (350°F) or 180°C (356°F).
- Generously grease a 23 cm (9 in) Bundt pan with butter and then lightly flour it to prevent sticking.

Step 2: Make the batter

1. In a large bowl, use an electric mixer to cream the softened butter and sugar on medium-high speed until the mixture is light and fluffy (about 4 minutes).
2. Beat in the eggs one at a time, incorporating each one before adding the next. Stir in the vanilla extract, milk, and any optional rum or lemon zest.
3. In a separate bowl, sift the flour, baking powder, and salt together. Gradually add this dry mixture to the wet ingredients and mix on a low speed until just combined. Be careful not to overmix.

Step 3: Create the marble effect

1. Divide the batter: Pour approximately half to two-thirds of the plain batter into a separate bowl.
2. Add chocolate to the remaining batter: Stir the cocoa powder (and a splash of extra milk if needed) into the smaller portion of batter until it is evenly colored.
3. Spoon the batters into the pan: First, add the plain batter, then spoon the chocolate batter on top.
4. Swirl: Use a fork or a butter knife to gently drag through the batters in a circular or figure-eight motion. Do not over-swirl, as this will muddy the marble pattern.

Step 4: Bake and cool the cake

1. Bake for 45–60 minutes, or until a wooden skewer or toothpick inserted into the center of the cake comes out clean. Baking times may vary by oven and pan size.
2. Let the cake cool in the pan on a wire rack for about 10–15 minutes.
3. Invert the cake onto the wire rack to cool completely before decorating.

Step 5: Decorate and serve

- Powdered sugar: For a classic, simple finish, dust the cooled cake with powdered sugar just before serving.
- Chocolate glaze: For a richer finish, melt chocolate and cream together over low heat until glossy, then pour the glaze over the completely cooled cake.