Marble Bundt Cake

WITH A POWDERED SUGAR GLAZE FOR THE WIN
THIS IS A SUPER MOIST CROWD PLEASER. YOU WON'T BE DISAPPOINTED!

1 c butter (room temp)

2 ½ c sugar

1 tbsp + 1 tsp vanilla extract (divided)

4 eggs (room temp)

1 c buttermilk (room temp)

3 c cake flour

2 tsp baking powder

½ tsp salt

⅔ c unsweetened cocoa powder

½ c milk (room temp)

- Preheat oven to 350 F. Grease and flour a Bundt pan.
- In the bowl of a stand mixer fitted with a paddle attachment beat together butter and sugar until well-combined.
- Add eggs one at time, mixing well after each.
- Stir in 1 tbsp vanilla until combined.
- Mix in buttermilk until combined.
- Add cake flour, baking powder, and salt. Stir on low until incorporated.
- Scoop out 3 cups of the batter, and place it into a separate bowl.
- Stir in cocoa powder and milk into the remaining batter until combined.
- Add remaining 1 tsp of vanilla extract to original batter.
- Using a ¼-cup measuring cup, drop one scoop of plain batter into prepared bundt pan.
- Using a separate scoop, drop ¼ cup of chocolate batter on top of plain batter.
- Continue to alternate between plain and chocolate batters until both batters are gone.
- Give the pan a couple of taps to level out the batter, if necessary. Do not stir.
- Bake for 50-70 minutes, or until a wooden toothpick inserted into the center comes out clean.
- Cool cake in the pan on a wire rack for 15 minutes. Invert the cake onto wire rack, and cool completely.
- Top with powered sugar, a powdered sugar glaze, chocolate ganache or whatever you like!

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