



Chocolate Marble Cake

READY IN



25 min.

SERVINGS



25

CALORIES



174 kcal

DESSERT

Ingredients

- ☐ 2 teaspoons double-acting baking powder
- ☐ 1.8 cups cake flour
- ☐ 3 large eggs at room temperature
- ☐ 0.3 cup heavy cream
- ☐ 1 teaspoon coffee powder
- ☐ 0.3 teaspoon salt
- ☐ 0.5 cup semi chocolate chips
- ☐ 0.7 cup whole-milk yogurt plain
- ☐ 25 servings sprinkles

- ☐ 0.8 cup sugar
- ☐ 8 tablespoons butter unsalted at room temperature
- ☐ 0.3 cup cocoa powder unsweetened
- ☐ 0.5 teaspoon vanilla extract
- ☐ 2 tablespoons milk whole

Equipment

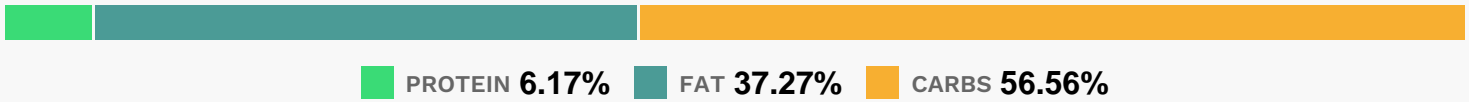
- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ knife
- ☐ whisk
- ☐ loaf pan
- ☐ hand mixer
- ☐ toothpicks
- ☐ microwave

Directions

- ☐ Preheat oven to 325F. Mist a 9-by-5-inch loaf pan with cooking spray. In a small bowl, whisk together flour, baking powder and salt. In a separate small bowl, whisk yogurt, milk and vanilla.
- ☐ In a large bowl, using an electric mixer on medium-high speed, beat butter with sugar until light and fluffy, about 3 minutes. Beat in eggs one at a time, beating well after each and scraping down side of bowl. Reduce speed to low.
- ☐ Add half of flour mixture, then yogurt mixture, then remaining flour mixture, beating after each addition until nearly combined.
- ☐ Remove 1/3 of batter (about 1 cup) to a medium bowl.
- ☐ Pour 1/4 cup boiling water into a small bowl.
- ☐ Whisk in cocoa and coffee powder until smooth; let cool slightly.
- ☐ Add to batter in medium bowl; stir to combine.

- ☐ Alternate spoonfuls of vanilla and chocolate batters in loaf pan. Draw a knife through batters for a marbled effect.
- ☐ Bake cake until a toothpick inserted in center comes out clean, about 50 minutes. Cool on rack for 15 minutes, then remove from pan and cool completely.
- ☐ Place cream in a microwavable cup or bowl. Microwave until hot, about 25 seconds.
- ☐ Add chocolate chips.
- ☐ Let stand for 2 minutes; stir until smooth.
- ☐ Let cool to warm room temperature (icing should still be pourable).
- ☐ Drizzle icing over cake, letting it drip down sides. Top with sprinkles, if desired.
- ☐ Let stand until icing has set.

Nutrition Facts



Properties

Glycemic Index:10.68, Glycemic Load:8.4, Inflammation Score:-2, Nutrition Score:2.8926086879295%

Flavonoids

Catechin: 0.56mg, Catechin: 0.56mg, Catechin: 0.56mg, Catechin: 0.56mg Epicatechin: 1.69mg, Epicatechin: 1.69mg, Epicatechin: 1.69mg, Epicatechin: 1.69mg Quercetin: 0.09mg, Quercetin: 0.09mg, Quercetin: 0.09mg, Quercetin: 0.09mg

Nutrients (% of daily need)

Calories: 173.51kcal (8.68%), Fat: 7.3g (11.22%), Saturated Fat: 4.43g (27.69%), Carbohydrates: 24.91g (8.3%), Net Carbohydrates: 24.09g (8.76%), Sugar: 17.12g (19.02%), Cholesterol: 35.13mg (11.71%), Sodium: 73.11mg (3.18%), Alcohol: 0.03g (100%), Alcohol %: 0.07% (100%), Caffeine: 6.33mg (2.11%), Protein: 2.72g (5.43%), Selenium: 6.16µg (8.8%), Manganese: 0.15mg (7.67%), Phosphorus: 57.1mg (5.71%), Copper: 0.1mg (5.02%), Calcium: 44.07mg (4.41%), Magnesium: 15.4mg (3.85%), Vitamin A: 183.72IU (3.67%), Vitamin B2: 0.06mg (3.57%), Fiber: 0.82g (3.27%), Iron: 0.58mg (3.22%), Zinc: 0.38mg (2.56%), Potassium: 74.03mg (2.12%), Vitamin B5: 0.2mg (2.01%), Vitamin B12: 0.12µg (1.96%), Folate: 7µg (1.75%), Vitamin E: 0.25mg (1.64%), Vitamin D: 0.24µg (1.59%), Vitamin B1: 0.02mg (1.05%), Vitamin B6: 0.02mg (1.04%)