



Chocolate Marble Sheet Cake

 Vegetarian

READY IN



48 min.

SERVINGS



12

CALORIES



388 kcal

DESSERT

Ingredients

- ☐ 1 tablespoon double-acting baking powder
- ☐ 1 cup butter softened
- ☐ 2 large eggs
- ☐ 2.5 cups flour all-purpose
- ☐ 1 cup half-and-half
- ☐ 0.5 teaspoon salt
- ☐ 1.8 cups sugar divided
- ☐ 0.3 cup cocoa unsweetened

- ☐ 2 teaspoons vanilla extract
- ☐ 3 tablespoons water hot

Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ knife
- ☐ wire rack
- ☐ stand mixer
- ☐ spatula

Directions

- ☐ Preheat oven to 32
- ☐ Beat butter and 1 1/2 cups sugar at medium speed with a heavy-duty electric stand mixer 4 to 5 minutes or until creamy.
- ☐ Add eggs, 1 at a time, beating just until blended after each addition. Beat in vanilla extract.
- ☐ Sift together flour, baking powder, and salt.
- ☐ Add to butter mixture alternately with half-and-half, beginning and ending with flour mixture. Beat at low speed just until blended after each addition, stopping to scrape bowl as needed.
- ☐ Spoon 1 1/4 cups batter into a 2-qt. bowl, and stir in cocoa, 3 Tbsp. hot water, and remaining 1/4 cup sugar until well blended.
- ☐ Spread remaining vanilla batter into a greased and floured 15- x 10-inch jelly-roll pan. Spoon chocolate batter onto vanilla batter in pan; gently swirl with a knife or small spatula.
- ☐ Bake at 325 for 23 to 28 minutes or until a wooden pick inserted in center comes out clean. Cool completely in pan on a wire rack (about 1 hour).
- ☐ Spread top of cake with Mocha Frosting.

Nutrition Facts



 PROTEIN **4.93%**  FAT **43.29%**  CARBS **51.78%**

Properties

Glycemic Index:23.92, Glycemic Load:35, Inflammation Score:-5, Nutrition Score:6.8586956560612%

Flavonoids

Catechin: 1.16mg, Catechin: 1.16mg, Catechin: 1.16mg, Catechin: 1.16mg Epicatechin: 3.52mg, Epicatechin: 3.52mg, Epicatechin: 3.52mg, Epicatechin: 3.52mg Quercetin: 0.18mg, Quercetin: 0.18mg, Quercetin: 0.18mg, Quercetin: 0.18mg

Nutrients (% of daily need)

Calories: 387.59kcal (19.38%), Fat: 19.05g (29.3%), Saturated Fat: 11.59g (72.42%), Carbohydrates: 51.26g (17.09%), Net Carbohydrates: 49.89g (18.14%), Sugar: 30.17g (33.52%), Cholesterol: 78.73mg (26.24%), Sodium: 350.1mg (15.22%), Alcohol: 0.23g (100%), Alcohol %: 0.26% (100%), Caffeine: 4.12mg (1.37%), Protein: 4.88g (9.77%), Selenium: 12.65µg (18.08%), Vitamin B1: 0.22mg (14.42%), Folate: 53.32µg (13.33%), Vitamin B2: 0.22mg (13.1%), Manganese: 0.25mg (12.6%), Vitamin A: 589.12IU (11.78%), Phosphorus: 103.42mg (10.34%), Iron: 1.74mg (9.69%), Calcium: 96.28mg (9.63%), Vitamin B3: 1.62mg (8.08%), Copper: 0.12mg (5.83%), Fiber: 1.37g (5.47%), Magnesium: 18.45mg (4.61%), Vitamin E: 0.59mg (3.96%), Zinc: 0.51mg (3.41%), Vitamin B5: 0.33mg (3.26%), Potassium: 99.55mg (2.84%), Vitamin B12: 0.14µg (2.41%), Vitamin B6: 0.04mg (1.93%), Vitamin K: 1.73µg (1.65%), Vitamin D: 0.17µg (1.11%)