



Marbled Mini Bundt Cake

READY IN



55 min.

SERVINGS



6

CALORIES



412 kcal

DESSERT

Ingredients

- 1 teaspoon double-acting baking powder
- 2 tablespoons dutch-processed cocoa powder unsweetened
- 2 large eggs separated
- 5 ounces flour all-purpose sifted
- 0.8 cups granulated sugar
- 1 teaspoon coffee instant
- 0.3 teaspoon kosher salt
- 0.3 cup powdered sugar sifted
- 0.3 teaspoon almond extract

- 1 ounce bittersweet chocolate chopped
- 0.5 tablespoons butter unsalted
- 4 oz butter unsalted softened
- 0.3 teaspoon vanilla
- 0.5 teaspoon vanilla extract
- 2 tablespoons water boiling
- 0.3 cup milk whole

Equipment

- bowl
- frying pan
- oven
- mixing bowl
- hand mixer
- toothpicks
- microwave
- spatula
- measuring cup
- kugelhupf pan

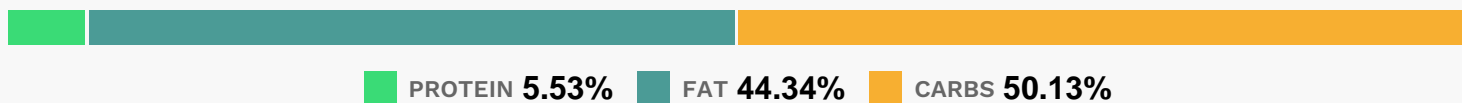
Directions

- Preheat the oven to 350 degrees F. Grease and flour a 6 inch Bundt pan.
- Combine the instant coffee and boiling water in a glass measuring cup.
- Add the Dutch process cocoa powder and stir until smooth. Weigh the flour into a bowl making sure you have 140 grams (5 oz) or carefully measure after you've sifted. This is important.
- Mix the flour with the baking powder and salt and set aside. With a handheld electric mixer, beat the egg whites until very foamy. Gradually add 2 tablespoons of the granulated sugar and beat until soft peaks form. Set aside. In a mixing bowl, beat the butter with the electric mixer until creamy. Beat in the remaining ½ cup and 2 tablespoons of granulated sugar until

fluffy and light. Beat in the vanilla extract. Beat in the egg yolks. By hand, stir in the flour mixture and milk, alternately, beginning and ending with the flour. Measure out 1 cup or weigh out 8 oz of batter and place in a separate bowl. Stir in the cocoa mixture. Stir the almond or butternut extract into the remaining vanilla mixture. With a rubber spatula or scraper, fold half of the egg whites into the vanilla mixture. Fold the remaining egg whites into the chocolate mixture. Now spoon the batter into the pan to make your pattern. Space about 4 tablespoons of chocolate batter around the bottom of the pan. Fill in the spaces with teaspoons of white batter. Repeat, but this time put tablespoons of white batter in the pan and fill the spaces with 5 teaspoons of chocolate batter. Repeat this pattern until you've used all the batter.

- Bake for about 38–40 minutes or until a toothpick inserted in the center comes out clean.
- Let cool in the pan for 10 minutes, then turn from pan and let cool completely. In a 2 cup glass measure, melt the butter and chocolate together in the microwave. Stir until smooth, then stir in powdered sugar until pasty.
- Add vanilla and milk until icing is thin and smooth enough to drizzle. Spoon over the cooled cake.

Nutrition Facts



Properties

Glycemic Index: 45.85, Glycemic Load: 30.9, Inflammation Score: -5, Nutrition Score: 7.8404348052066%

Flavonoids

Catechin: 1.08mg, Catechin: 1.08mg, Catechin: 1.08mg, Catechin: 1.08mg Epicatechin: 3.27mg, Epicatechin: 3.27mg, Epicatechin: 3.27mg, Epicatechin: 3.27mg Quercetin: 0.17mg, Quercetin: 0.17mg, Quercetin: 0.17mg, Quercetin: 0.17mg

Nutrients (% of daily need)

Calories: 411.55kcal (20.58%), Fat: 20.65g (31.76%), Saturated Fat: 12.29g (76.84%), Carbohydrates: 52.52g (17.51%), Net Carbohydrates: 50.89g (18.5%), Sugar: 32.48g (36.09%), Cholesterol: 107.05mg (35.68%), Sodium: 200.6mg (8.72%), Alcohol: 0.23g (100%), Alcohol %: 0.25% (100%), Caffeine: 13.13mg (4.38%), Protein: 5.79g (11.58%), Selenium: 14.42µg (20.6%), Manganese: 0.3mg (14.98%), Vitamin B2: 0.23mg (13.6%), Vitamin B1: 0.2mg (13.57%), Folate: 52.2µg (13.05%), Vitamin A: 615.78IU (12.32%), Phosphorus: 116.69mg (11.67%), Iron: 2.02mg (11.22%), Copper: 0.18mg (8.76%), Calcium: 79.42mg (7.94%), Vitamin B3: 1.56mg (7.78%), Magnesium: 26.72mg (6.68%), Fiber: 1.63g (6.54%), Vitamin D: 0.78µg (5.22%), Zinc: 0.7mg (4.65%), Vitamin E: 0.69mg (4.61%), Vitamin B5: 0.45mg (4.5%), Vitamin B12: 0.26µg (4.4%), Potassium: 133.19mg (3.81%), Vitamin B6: 0.05mg (2.57%), Vitamin K: 1.95µg (1.86%)