



Red Velvet Marble Bundt Cake

READY IN



165 min.

SERVINGS



12

CALORIES



535 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon double-acting baking powder
- ☐ 1 cup butter softened
- ☐ 6 large eggs
- ☐ 3 cups flour all-purpose
- ☐ 0.8 cup milk
- ☐ 1 sprigs mint leaves
- ☐ 1 tablespoon food coloring red
- ☐ 0.5 cup shortening
- ☐ 2.5 cups sugar

- ☐ 0.5 teaspoon salt
- ☐ 1 tablespoon cocoa powder unsweetened
- ☐ 12 servings vanilla white
- ☐ 1 teaspoon vanilla extract

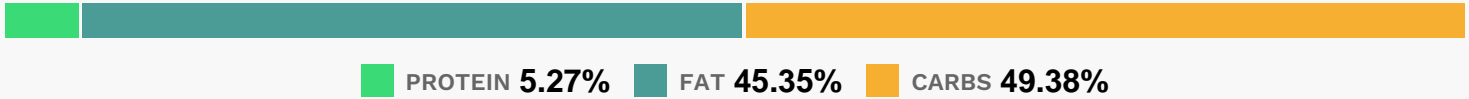
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ wire rack
- ☐ stand mixer
- ☐ kugelhpf pan

Directions

- ☐ Preheat oven to 32
- ☐ Beat butter and shortening at medium speed with a heavy-duty electric stand mixer until creamy. Gradually add sugar, beating until light and fluffy.
- ☐ Add eggs, 1 at a time, beating just until blended after each addition.
- ☐ Stir together flour and next 2 ingredients.
- ☐ Add to butter mixture alternately with milk, beginning and ending with flour mixture. Beat at low speed just until blended after each addition. Stir in vanilla.
- ☐ Transfer 2 1/2 cups batter to a 2-qt. bowl; stir in cocoa and food coloring.
- ☐ Drop 2 scoops of plain batter into a greased and floured 10-inch (16-cup) Bundt pan, using a small cookie scoop (about 1 1/2 inches); top with 1 scoop of red velvet batter. Repeat around entire pan, covering bottom completely. Continue layering batters in pan as directed until all batter is used.
- ☐ Bake at 325 for 1 hour to 1 hour and 5 minutes or until a long wooden pick inserted in center comes out clean. Cool in pan on a wire rack 10 minutes; remove from pan to wire rack, and cool completely (about 1 hour).
- ☐ Drizzle with Snowy White Vanilla Glaze.

Nutrition Facts



Properties

Glycemic Index:27.09, Glycemic Load:46.7, Inflammation Score:-5, Nutrition Score:8.5704348203119%

Flavonoids

Catechin: 0.27mg, Catechin: 0.27mg, Catechin: 0.27mg, Catechin: 0.27mg Epicatechin: 0.82mg, Epicatechin: 0.82mg, Epicatechin: 0.82mg, Epicatechin: 0.82mg Eriodictyol: 0.03mg, Eriodictyol: 0.03mg, Eriodictyol: 0.03mg, Eriodictyol: 0.03mg Hesperetin: 0.01mg, Hesperetin: 0.01mg, Hesperetin: 0.01mg, Hesperetin: 0.01mg Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg Quercetin: 0.04mg, Quercetin: 0.04mg, Quercetin: 0.04mg, Quercetin: 0.04mg

Nutrients (% of daily need)

Calories: 535.23kcal (26.76%), Fat: 27.25g (41.92%), Saturated Fat: 13.01g (81.29%), Carbohydrates: 66.77g (22.26%), Net Carbohydrates: 65.76g (23.91%), Sugar: 42.68g (47.42%), Cholesterol: 135.5mg (45.17%), Sodium: 296.77mg (12.9%), Alcohol: 0.46g (100%), Alcohol %: 0.4% (100%), Protein: 7.12g (14.25%), Selenium: 19.06µg (27.23%), Vitamin B2: 0.31mg (18.03%), Vitamin B1: 0.27mg (17.8%), Folate: 69.73µg (17.43%), Vitamin A: 635.97IU (12.72%), Manganese: 0.24mg (12.14%), Phosphorus: 113.69mg (11.37%), Iron: 2.02mg (11.22%), Vitamin B3: 1.9mg (9.52%), Vitamin E: 1.25mg (8.35%), Vitamin B5: 0.66mg (6.58%), Calcium: 63.02mg (6.3%), Vitamin K: 6.09µg (5.8%), Vitamin B12: 0.34µg (5.62%), Vitamin D: 0.67µg (4.45%), Zinc: 0.66mg (4.37%), Copper: 0.08mg (4.16%), Fiber: 1.01g (4.02%), Magnesium: 14.48mg (3.62%), Vitamin B6: 0.07mg (3.36%), Potassium: 105.05mg (3%)