



JERNEJ KITCHEN

MARBLE CAKE

Marble cake is a simple yet stunning black and white cake. It's soft, fluffy and delicious, making it perfect for any celebration.

SERVES	8	PEOPLE (22CM / 9 INCH PAN)
PREPARATION:	20	MINUTES
BAKE:	55	MINUTES
TOTAL TIME:	1	HOUR 15 MINUTES

MARBLE CAKE

4 eggs

200 g (7 oz) unsalted butter,
softened at room temp

1 tbsp rum (optional)

100 g (1 cup) powdered sugar

1 tsp vanilla sugar or 1/2 tsp vanilla
paste

1 tsp grated lemon zest

100 g (1/2 cup) sugar

360 g (3 cups) all-purpose flour

1 tbsp (15g) baking powder

250 ml (1 cup) milk

20 g (3 tbsp) unsweetened cocoa
powder

2 tbsp milk

TOOLS AND EQUIPEMENT

22cm / 9 inch marble cake pan
(Tognana)

large bowl

small bowl

electric mixer

spatula

Sponsored

PREPARATION

Set a rack in the middle of the oven and preheat it to 170 °C / 340 °F. Grease a 22 cm (9-inch) marble cake pan with butter.

WHISK THE EGG YOLKS

Separate the egg yolks from the egg whites. Add the egg yolks to a large bowl and the egg whites to a small bowl. Add softened butter, rum (optional), powdered sugar, vanilla, and grated lemon zest to the egg yolks and beat with an electric mixer until you get a foamy, creamy batter for about 5 minutes.

BEAT THE EGG WHITES

Beat the egg whites with a pinch of salt and sugar. Beat until stiff peaks form.

MARBLE CAKE MIXTURE

Combine flour, baking powder, and a pinch of salt in a bowl. Add half of the flour and half of the milk to the egg yolk mixture and combine, then add the rest of the flour and milk. Mix until you get a smooth mixture. Gently fold in the egg whites.

ADD THE COCOA

Transfer two-thirds of the batter to the prepared marble cake pan. Stir cacao and two tablespoons of milk into the rest of the batter. Pour the darker batter on top of the lighter one into the pan. Drag the handle of a spoon or fork through the batter in a wave-like motion to get that marble texture.

BAKE AND SERVE

Place the pan into the preheated oven. Bake for 50 minutes at 170 °C / 340 °F or until the exterior is golden brown. Bring to

room temperature, then serve. Optionally dust with powdered sugar before serving.