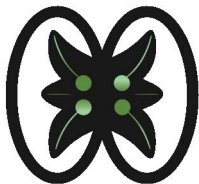


# German Marble Cake

with Chocolate Glaze

Marble cake "Marmorkuchen" originated in 19th Century Germany and is a staple in many German-speaking households. It is one of the first cakes many children learn to make.



## the Cake

VANILLA CAKE MIX

YOU WILL NEED

- 3 large eggs (about 189g, weighed with shell)
- $\frac{2}{3}$  cup mild extra-virgin olive oil (134g)
- $\frac{2}{3}$  cup milk (160g)
- $\frac{1}{4}$  cup sour cream (75g)
- $\frac{1}{4}$  cup semi-sweet chocolate, chopped (1.5oz, 43g)
- 2 tablespoons hot water

Preheat oven to 325°F. Grease a 9 or 10-inch tube pan and line the bottom with parchment paper.

Chocolate Paste: Combine chopped chocolate and hot water in a medium bowl. Microwave for 30 seconds. Stir until smooth. Set aside.

Beat eggs at high speed for 3-5 minutes until light and fluffy. With the mixer still running, gradually add the olive oil in a thin drizzle and beat until thick and creamy.

Add the milk, sour cream and the vanilla cake mix. Beat on low speed for one minute until combined. Stir a third of the cake batter with the chocolate paste.

Pour a third of the vanilla batter into the prepared pan. Alternatively add the chocolate batter and the remaining vanilla batter to the pan. Swirl with a fork in a figure eight pattern.

Bake for 40-45 minutes until toothpick inserted in center comes out clean or with a few moist crumbs. Cool in baking pan for 5-10 minutes before unmolding.

## the Glaze

YOU WILL NEED

- 1 cup semi-sweet chocolate, chopped (6oz, 170g)
- $\frac{1}{4}$  cup butter (57g)
- 1 teaspoon vanilla extract

Place chopped chocolate and butter in a bowl set over a pot of hot water.

Stir until smooth.

Stir in vanilla extract.

Pour glaze all over cool cake and allow to set, about one hour.