

Nana's BUNDT MARBLE cake



1 package 1-2-3 Gluten Free®
Yummy Yellow Cake Mix
1½ tsp. pure vanilla extract
¾ cup whole milk
½ tsp. baking powder
1 cup unsalted butter,
softened or shortening
2 cups sugar
6 large eggs, room temperature

CHOCOLATE MARBLE

2 squares unsweetened chocolate
1 bar German sweet chocolate
3 Tbsp. water
3 Tbsp. whole milk

CHOCOLATE TOPPING

3 squares unsweetened chocolate
1 cup semi-sweet chocolate chips
3 Tbsp. whole milk

- ① Preheat oven to 350° F. Generously grease 12-cup bundt pan.
- ② Put unsweetened chocolate, German sweet chocolate and 3 Tbsp. water into double boiler to melt. Stir until smooth. Take off the heat. Blend in 3 Tbsp. whole milk. Set aside while making cake batter.
- ③ Place butter and sugar in bowl of mixer with paddle attachment. Beat well until light and fluffy, approximately 3 minutes. Add eggs, one at a time and beat. Beat an additional five minutes. Add vanilla to ¾ cup whole milk. Then, add baking powder and Yummy Yellow Cake Mix, alternately with vanilla/milk mixture to bowl and blend.
- ④ Put one fourth of batter in pan, drizzle with chocolate marble mixture, and repeat until you end with batter on top.
- ⑤ Bake for 50-60 minutes, until toothpick inserted in center comes out clean. Leave cake in oven and turn off oven to let cake cool in oven for 10 minutes.
- ⑥ Put cake on rack to cool for 15 minutes. Carefully invert onto serving platter and cool cake completely.
- ⑦ Melt 3 squares of unsweetened chocolate, 1 cup semi-sweet chocolate chips, and 3 Tbsp. whole milk in double boiler. Stir well, and add more milk, if necessary, to bring chocolate to pourable consistency.
- ⑧ Pour chocolate over top of cake and cool completely.

