

Chocolate Marble Pound Cake

Serves eight

1¾ (210 grams) cups all-purpose flour
½ tsp. (2.84 grams) salt
2 tsp. (8 grams) baking powder
½ cup (115 grams) unsalted butter – softened
1 cup (200 grams) sugar
3 large eggs – room temperature
1 tsp. (5 ml) vanilla extract
2/3 cups (165 grams) buttermilk or whole milk or 1/3rd heavy cream plus 1/3rd milk
¼ cup + 1 TBS (87 grams) of unsweetened, dark cocoa powder
1/3rd cup (78 ml) boiling water

Butter and lightly flour a 9x5 inch (23x13 cm.) bread loaf pan. Heat your oven to 350 F (176 C).

Whisk the flour, baking powder and salt in a bowl until well mixed and set aside.

Cream the butter and the sugar in a separate bowl. Beat it for five minutes until fluffy. Time yourself.

Add the eggs, one at a time, and beat after each addition. Add the vanilla extract with the last egg.

Start alternating the buttermilk with the flour. Start with the flour and finish with the flour. Do not over beat after each addition. Simply mix in until incorporated. Scrape your bowl with a spatula after each addition.

Separate about 1/3rd of your batter into a small bowl.

Mix the cocoa with the boiling water in a small bowl. Mix until all the cocoa is incorporated and you have no more dry spots or lumps. Let it cool down and mix it with the 1/3rd batter that you separated.

Pour the 2/3rd batter into the loaf pan and smooth it out. Spoon the chocolate mixture on top and swirl it with a skewer.

Place the loaf into the oven and bake it between 45 to 60 minutes – check the cake at 45 minutes by inserting a cake pin and if it comes out clean it is ready.

Remove the pan from the oven and place it on a cooling rack. Allow the cake to cool for about 20 minutes and then unmold it onto the cooling rack. Cool down completely. Serve and Enjoy!