_Tori Avey_

EVERY DAY INSPIRED BY THE PAST

## _Marble Cake_

One 9-inch marble cake loaf          Total Time: 1 Hour 15 Minutes
Kosher Key: Dairy

### INGREDIENTS

1 1/4 cup cake flour

1/2 cup dry instant vanilla pudding mix (about one small 3.4 oz package)

2 tsp baking powder

1/2 tsp salt

1/2 cup unsalted butter, room temperature

1 cup sugar

3 eggs, room temperature

1 1/2 tsp almond extract

3/4 cup milk, room temperature

1/3 cup unsweetened cocoa powder

1/3 cup very hot water

### YOU WILL ALSO NEED

8- or 9-inch loaf pan or dish, electric mixer, three mixing bowls (large, medium, small), whisk

Note: be sure that the pudding mix you choose is **instant** and that you only use 1/2 cup of the mix, otherwise the batter will not thicken and marble properly.

Preheat oven to 350 degrees F. In a medium mixing bowl, sift together the cake flour, vanilla pudding mix (in dry powdered form), baking powder, and salt.

In a larger mixing bowl, use an electric mixer to whip together the butter, sugar, eggs and almond extract for a few minutes till the mixture turns light yellow.

Beat in half of the milk and half of the sifted flour mixture, then beat in the remaining milk and flour mixture. Whip until the batter is smooth and creamy.

Rinse and dry the medium mixing bowl that you used for the sifted flour; you'll need it again soon. In a small bowl, whisk together the cocoa powder and 1/3 cup of very hot water till smooth.

Pour a little less than half of the cake batter into the medium mixing bowl that you rinsed out. Whisk in the cocoa powder/water mixture till fully combined and smooth. This is your chocolate marbling batter.

Reserve the rest of the batter—this is your light cake marbling batter.

Generously grease your loaf pan using butter or cooking spray. Pour the light and dark cake batters into your loaf pan and marble them. If you don't know how, check out this post with printable instructions: How to Marble a Cake

Bake the marble cake at 350 degrees for 45-55 minutes, or until a toothpick inserted in the center comes out clean. Remove from the oven and cool in the pan on a wire rack for 10-15 minutes.

Carefully remove the cake from the pan and let it cool completely on the rack.

This cake will keep at room temperature for 3-4 days; wrap in plastic wrap or foil to seal in the moisture.