



**Rick Katz's Brownies for Julia Child**  
Emily Weinstein  
45 minutes



**Chocolate Guinness Cake**  
Nigella Lawson  
1 hour 15 minutes



**All-in-One Chocolate Cake**  
Nigella Lawson  
1 hour 15 minutes



**Otis Lee's Detroit Famous Poundcake**  
CC Allen  
1 1/2 hours



**Magi Bake**  
10 min

# Buttermilk Marble Cake

By [The New York Times](#)

**YIELD** 8 to 10 servings

**TIME** 1 1/2 hours

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You get the best of both worlds with this tender and moist cake adapted from a version that was served at the 76th birthday of Edna Lewis, the legendary Southern chef. It is quite simple to put together as far as cakes go, and the cream cheese chocolate frosting is a revelation.

Featured in: [When Chefs Celebrate; Salute To A Southern Master Chef.](#)



Craig Lee for The New York Times

Southern, Cakes, Buttermilk, Chocolate, Powdered Sugar, Dessert, Nut Free

Mark as **Cooked** | 786 ratings ★★★★★

## INGREDIENTS

FOR THE CAKE:

- ¾ cup/170 grams unsalted butter (1 1/2 sticks), softened, plus more for greasing the pan
- 2 ½ cups/300 grams cake flour
- 1 ½ teaspoons baking powder
- ½ teaspoon baking soda, plus 1/4 teaspoon, divided
- ½ teaspoon salt
- 1 ¾ cups/334 grams plus 1 tablespoon sugar
- 1 cup, plus 2 tablespoons/270 milliliters buttermilk
- 1 teaspoon vanilla extract
- 3 eggs, lightly beaten
- 1 ounce/28 grams unsweetened chocolate

FOR THE CHOCOLATE ICING:

- 6 ounces/170 grams cream cheese, softened
- 2 ounces/57 grams unsweetened chocolate, melted
- 3 cups/360 grams confectioners' sugar
- 2 to 3 tablespoons whole milk, as needed

## PREPARATION

### Step 1

Preheat the oven to 350 degrees. Grease a 9-inch tube pan with butter and dust with flour.

### Step 2

Make the cake: In a medium bowl, sift together flour, baking powder, 1/2 teaspoon baking soda, the salt and 1 2/3 cups sugar.

### Step 3

Put the dry ingredients in the bowl of a stand mixer fitted with the paddle attachment. Add the butter and mix on low speed until well blended; do not beat. Combine the buttermilk and vanilla and stir into the flour mixture, until just blended. Add the eggs and mix until just incorporated. Set aside.

### Step 4

Melt 1 ounce chocolate in a medium heatproof bowl set over a pot filled with a few inches of simmering water. Remove from the heat and add the remaining 1/4 teaspoon baking soda, 1 tablespoon sugar and 2 tablespoons very hot water. Whisk together until just blended. Fold 1/4 of the batter (about 1 cup) into the chocolate mixture, to create chocolate batter.

### Step 5

Pour the batter into the prepared tube pan, alternating the yellow and chocolate batters (two layers of each, beginning with the vanilla batter and ending with the chocolate batter), then run a knife through the batter to marble it. Bake for about 45 to 50 minutes. Start checking the cake after about 35 minutes; the cake should be a little soft in the middle, just barely bouncing back when touched. Remove from oven and let cool 30 minutes. Unmold onto a platter.


Add to Your Grocery List

[Ingredient Substitution Guide](#)

[Nutritional Information](#)

## Step 6

To make the icing: Melt the 2 ounces chocolate as described above. In a stand mixer fitted with the paddle attachment, combine the cream cheese and sugar and beat until fluffy, about 2 to 3 minutes. Continue beating and add melted chocolate. If the mixture is too stiff, thin with milk, a tablespoon at a time, to bring it to a spreadable consistency. Spread the icing on the top and sides of the cooled cake.



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## COOKING NOTES

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**Julia** | 3 years ago

Very moist and light cake! Reduced sugar to 300 g (1,5 cups) and it was perfect. I couldn't find unsweetened chocolate, so I used 50 g Valrhona Caraïbe (66%) and no additional sugar in the dark cake portion. The batter is thinner than most marble cakes, so make sure to swirl VERY lightly, otherwise you'll end up with an all-chocolate cake.

👍 69 This is helpful



**michele** | 3 years ago

The 4th ingredient is not listed...Measurements are? Can this be corrected? Thanks!

👍 63 This is helpful



**Melinda** | 1 month ago

Surprisingly a Bundt pan worked fine for this recipe. To convert my all purpose flour to a facsimile of cake flour I removed 5 T flour replacing them with 5 T of corn starch and the cake turned out light and delicious.

👍 35 This is helpful



**Marieke** | 7 months ago

Best cake ever!! It was so moist and crunchy on the edges. I did add 2 extra teaspoons of cocoa powder though, to make it extra chocolaty. What can I say, I'm Belgian :D.

👍 32 This is helpful

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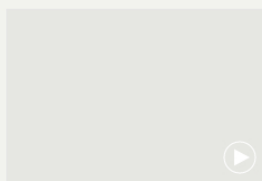
Sam Sifton

30 minutes

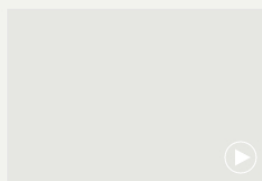
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