



Raspberry Marble Cake

with White Chocolate

It's time for a new technique trick: marbling. It's an easy way to evenly swirl fruit spreads into batter, and a fun opportunity to work with your fellow dining companions to make eye-catching designs. Tonight's dessert dollops raspberry preserves into white chocolate cake batter for an extra-festive, pink and white treat just in time for Valentine's Day.

30–40 minutes

4 servings

420 calories per serving

Plated.

Ingredients

- 8 packets unsalted butter
- 4 ounces white chocolate chips
- ¼ teaspoon baking powder
- ⅔ cup flour
- 3 tablespoons granulated sugar
- 1 teaspoon vanilla extract
- 2 ounces raspberry preserves
- 1 aluminum tin
- 1 parchment paper

You'll need

- 1 egg
- kosher salt
- 6" small pot (optional)
- baking sheet

Recipe tips

Be sure to read through the entire recipe before you begin cooking. Trust us—you'll be glad you did!

Want to make this recipe again on your own? We used an 8" square tin.

This is the perfect opportunity for an eager baker to jump in and get creative with the marbling. Feeling extra festive? Use the jam to make a heart design!

Refrigerate any unclaimed cake in an airtight container for up to 3 days.



1. Prepare ingredients

Preheat oven to 375°F. Reshape **aluminum tin**, if bent (see recipe tip). Trim **parchment paper** to fit the bottom of tin and arrange inside of tin. Set aside until Step 4.



2. Melt butter and chocolate

Place **butter** and **white chocolate** in a large heatproof bowl and microwave in 30-second intervals until just melted. Alternatively, melt butter in a small pot over medium heat, then pour into a large heatproof bowl. Add chocolate and stir to fully melt, 1 minute.



3. Make cake batter

In a medium bowl, whisk together **baking powder**, **flour**, and **¼ teaspoon salt**. Set aside. Add **sugar**, **vanilla extract**, and **1 egg** to bowl with butter and melted chocolate, and whisk to fully combine. Stir in **flour mixture** to fully combine.



4. Swirl raspberry marble cake

Place prepared **tin** on a baking sheet, then add **cake batter**, spreading evenly. Dollop over small spoonfuls of **raspberry preserves**. Using a knife, swirl **preserves** and **cake batter** together to create a marbled pattern (see recipe tip).



5. Bake raspberry marble cake

Transfer baking sheet to oven. Bake **raspberry marble cake** until center is set or a toothpick or sharp knife inserted in the middle comes out clean, 12–14 minutes. Use this time to get a head start on dishes, or kick back and enjoy the sweet smells filling up your kitchen.



6. Plate raspberry marble cake

Once baked, set **raspberry marble cake** aside to cool slightly, 5 minutes. Then, slice into squares and carefully remove from tin, discarding parchment paper. Enjoy warm or at room temperature.