

MARBLE BUNDT CAKE

This is a mash-up of two recipes: one from Martha Stewart, and another from the LA Times version of one from the Buttercake Bakery. The latter was too sweet for me, and Martha's was a smaller loaf. I think this one is just right.

2 2/3 cups flour (I used whole wheat pastry flour and AP)
2 teaspoons baking powder
3/4 teaspoon salt
1/2 teaspoon baking soda
2 cups sugar
1 cup butter, room temp
4 eggs, room temp
2 teaspoons vanilla
1 cup buttermilk
1 cup chocolate chips (optional)
1/2 cup plus 2 tablespoons unsweetened (good quality) cocoa powder
1/2 cup plus 2 tablespoons boiling water
powdered sugar, for dusting

Heat oven to 350 degrees. Butter well and lightly flour a 12-cup bundt pan.

Whisk together the first four ingredients in a medium bowl. In a stand mixer, cream sugar and butter. Beat in eggs one at a time, then vanilla. Mix in flour and buttermilk alternately in a couple batches. Stir in chocolate chips if using.

In a medium glass or metal bowl, stir together the cocoa powder and hot water until smooth. Then mix in about 1/3 of the flour mixture.

Pour half of what's left of the plain batter into the bundt pan. Pour chocolate mixture on top, and then the rest of the plain batter on top of that. Gently swirl with a wooden skewer or sharp knife to marble (don't over do this).

Bake for about an hour, until the cake springs back lightly and tester comes out clean. Don't overbake. Cool completely in pan on a wire rack and then invert onto serving plate. Dust lightly with powdered sugar and serve.