

DOUBLE CHOCOLATE MARBLE CAKE

ORGANIZE INGREDIENTS AND UTENSILS

Ingredients:

- 2 cups of all-purpose flour
- 1 ¼ teaspoons of baking powder
- ¾ teaspoon of fine sea salt
- 1 ½ sticks of unsalted butter, room temperature
- 1 cup of sugar
- 4 large eggs, room temperature
- 1 ½ teaspoons of vanilla extract
- ½ cup of whole milk, room temperature
- 4-oz. of high-quality white chocolate, melted and cooled
- 4-oz. of semisweet chocolate, melted and cooled

Utensils:

- 9-by-5-inch loaf pan
- 2 baking sheets
- Stand-in mixer
- 2 microwave-safe medium bowls
- Rubber spatula
- Spoon or scoop
- Measuring cups and spoons



INSTRUCTIONS:

1. Center a rack in the oven and preheat the oven to 325°F.
2. Stack two regular baking sheets one on top of the other.
3. Butter a 9-x-5-inch loaf pan, dust with flour and tap out the excess; set it on the baking sheets.
4. Whisk together the flour, baking powder and salt in a small bowl.
5. Working in a mixer fitted with the paddle attachment, beat the butter on medium speed for 3 minutes, or until smooth.
6. Add the sugar and beat for another 2 to 3 minutes.
7. Then add the eggs one at a time, and beat for a minute after each one goes in. The batter may curdle, but don't worry.
8. Reduce the mixer speed to low and mix in the vanilla.
9. Still on low speed, add the flour mixture in 3 additions and the milk in 2, beginning and ending with the dry ingredients and mixing only until each addition is incorporated.
10. Scrape half of the batter into another bowl.
11. Using a flexible spatula, gently stir the white chocolate into half of the batter.
12. Stir the dark chocolate into the other half of the batter.
13. Using a spoon or scoop, drop dollops of the light and dark batters randomly into the prepared pan. Then, plunge a table knife deep into the batter and zig and zag it forward across the pan. Repeat until you do 6 zigs and zags.
14. Bake the cake for 80 to 90 minutes, or until a tester inserted deep into the center comes out clean. Check the cake at the halfway mark, turn it around and, if it's getting too brown, cover it loosely with a foil tent.
15. Transfer the cake to a cooling rack and let it rest for 10 minutes, then unmold it, turn right side up on the rack and let come to room temperature and serve.

Chocolate Cartoon:

<http://freecoloringpages.co.uk>

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