Vanilla, Chocolate and Coffee Marble Bundt Cake

czas przygotowania: **80 min**

poziom trudności: **średni**



A beautifully marbled Bundt cake combining three delicious flavours: delicate vanilla, rich chocolate and aromatic coffee. Made with Gellwe Extra Dark Cocoa Powder and Vanilla Sugar, this soft, buttery cake features an eye-catching swirl of colours and flavours in every slice. Perfect for afternoon coffee, family gatherings or a sweet treat on any occasion.

Składniki

For the marble cake:

- Butter (softened) – 250 g
- Large eggs (at room temperature) – 4
- Milk (lukewarm) – 100 ml
- Plain flour – 375 g
- Gellwe Baking Powder – 2 tsp
- Gellwe Extra Dark Cocoa Powder – 3 tsp
- Instant coffee – 3 tsp
- Gellwe Vanilla Sugar – 1 tbsp
- Gellwe Vanilla Flavouring – a few drops

Sposób przygotowania