Zebra Marble Bundt Cake

czas przygotowania: **45 min**

poziom trudności: **średni**



A beautifully patterned marble Bundt cake combining light vanilla-flavoured sponge with rich chocolate batter. Made with Gellwe Extra Dark Cocoa Powder and Baking Powder with Vanilla Sugar, this soft, fluffy cake features distinctive zebra stripes created by alternating layers of light and dark batter. A delicious homemade treat that's perfect for afternoon tea, family gatherings or any special occasion.

Składniki

For the marble cake:

- Plain flour – 350 g
- Sugar – 300 g
- Large eggs – 5
- Sparkling water – 1 cup
- Vegetable oil – 1 cup
- Gellwe Extra Dark Cocoa Powder – 2 tbsp
- Gellwe Baking Powder with Vanilla Sugar 2-in-1 – 1 pack

Sposób przygotowania