Rustic Italian ricotta almond cake

Rustic Italian Ricotta Almond Cake

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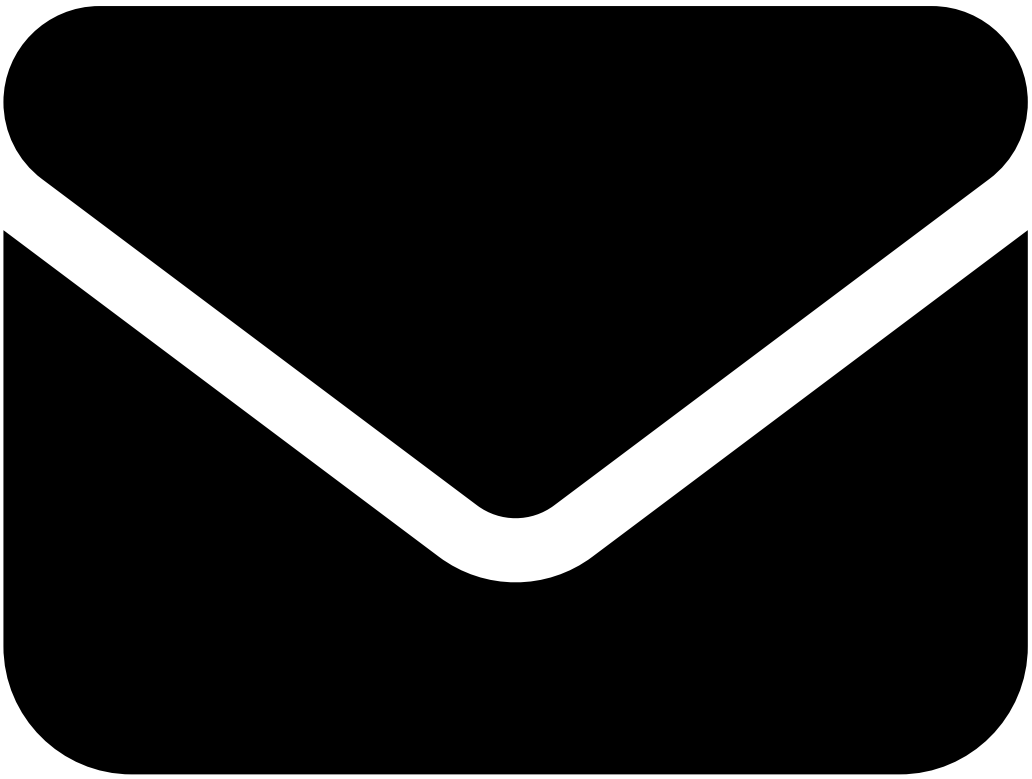




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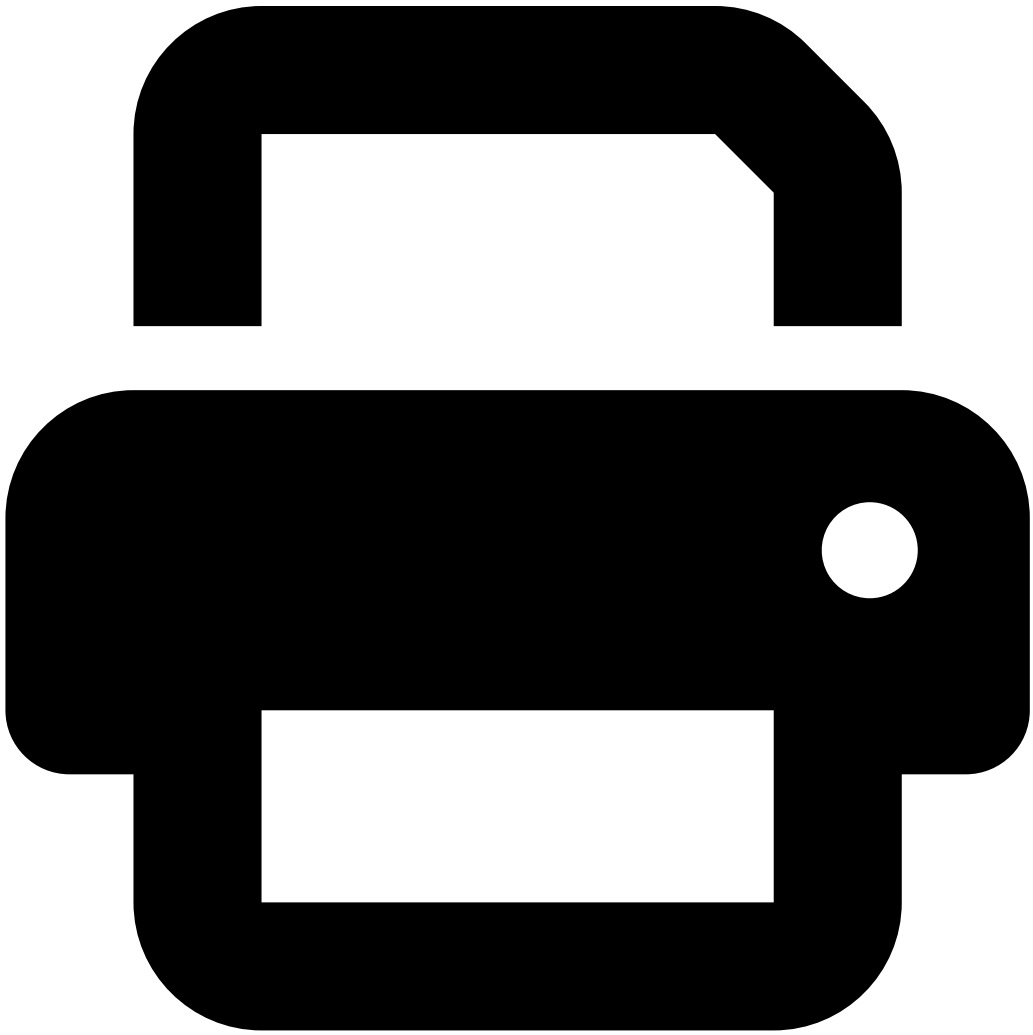

There is something special about Italian desserts- simple, elegant and always full of flavor. Among these treasures is one of my favorites rustic Italian ricotta almond cake. A treat that brings together the delicate nuttiness of almonds and the rich creaminess of ricotta. This cake is a piece of Italian tradition, often shared during celebrations or afternoon coffee. It’s light with a moist texture with subtle sweetness.

The beaty of this cake is it’s simplicity and rustic charm. It doesn’t rely on heavy frostings or fancy decorations- just high- quality ingredients and a recipe passed down through generations. Whether you’re recreating memories of family gatherings or exploring Italian culinary, rustic Italian Ricotta almond cake is one to try.

Three Tips for success when making

Rustic Italian ricotta almond cake

- Use high quality ingredients: opt for full fat ricotta for creaminess and moisture.
- Chop the almonds fine for a smooth texture, and ensure your eggs are at room temperature to mix evenly.
- Incorporate air into the batter: Beat the eggs and sugar thoroughly to create a light and airy mixture. This step ensures the cake has a delicate crumb.

Don’t overbake: Bake the cake just until the edges are golden and the center is set but slightly soft. Overbaking can make the cake dry and dense. Use a toothpick test to check- it should come out with a few moist crumbs, not wet batter. This rustic Italian ricotta almond cake is a delicious blend of easy and elegance , perfect for any occasion.

Ricotta gives this cake its soft, moist texture while almond flour adds a subtle nutty flavor. For the best texture, use **whole-milk ricotta** and drain off any excess liquid before adding it to the batter.

Storage

Store covered at room temperature for up to **2 days**, or refrigerate for up to **5 days**. Bring refrigerated cake to room temperature before serving for the best texture.

Freezing

Wrap individual slices tightly and freeze for up to **3 months**. Thaw overnight in the refrigerator or at room temperature.

What to Serve With It

- Fresh berries
- Powdered sugar
- Whipped cream

- Freshly sliced fruit
- Espresso or Italian coffee

More Italian-inspired desserts to try:

Italian Rainbow Christmas Cookies Colorful almond-layered cookies with rich chocolate and a classic Italian bakery flavor.

Cranberry Orange Ricotta Cookies– Soft, tender ricotta cookies with bright orange and tart cranberries.

Lemon Blueberry Semifreddo A creamy frozen Italian dessert bursting with fresh lemon and blueberries.

Struffoli Little balls of fried dough tossed in honey and topped with festive sprinkles.

Italian Panna Cotta Little balls of fried dough tossed in honey and topped with festive sprinkles.

Rustic Italian Ricotta Almond Cake



This rustic Italian ricotta almond cake is soft, moist, and lightly sweet with a delicate almond flavor. Made with creamy ricotta and almond flour, it’s an easy Italian-inspired dessert that’s perfect with coffee, tea, or for a simple after-dinner treat.

- 3 eggs
- 1 1/2 cups of sugar
- 1 stick room temperature butter
- 2 tsp. almond extract
- 2 cups ricotta cheese
- 2 cups of flour
- 1 Tbsp. baking powder
- 1 cup almonds finely chopped
- powder sugar and 1/2 cup sliced almonds

1. Preheat your oven to 375-degrees

2. In a bowl beat the eggs and sugar until light and fluffy
3. Then add in the butter, ricotta and the almond extract and beat until well combined
4. Mix the baking powder with the flour
5. Add the flour to the egg mixture and mix until well combined. Fold in the chopped almonds.
6. pour the batter into a greased 8 inch spring form pan.
7. Bake in the a preheated 375-degree oven for 40-45 minutes or until a toothpick comes out clean.

8. Let cool slightly before removing from the pan.
9. Top with powder sugar and the sliced almonds.

Don’t overmix the batter once the flour is added. Mix just until everything is combined to keep the cake tender and moist.
cake, Dessert
Italian
ricotta almond cake

Pumpkin spice bundt cake

Pumpkin Spice Bundt Cake

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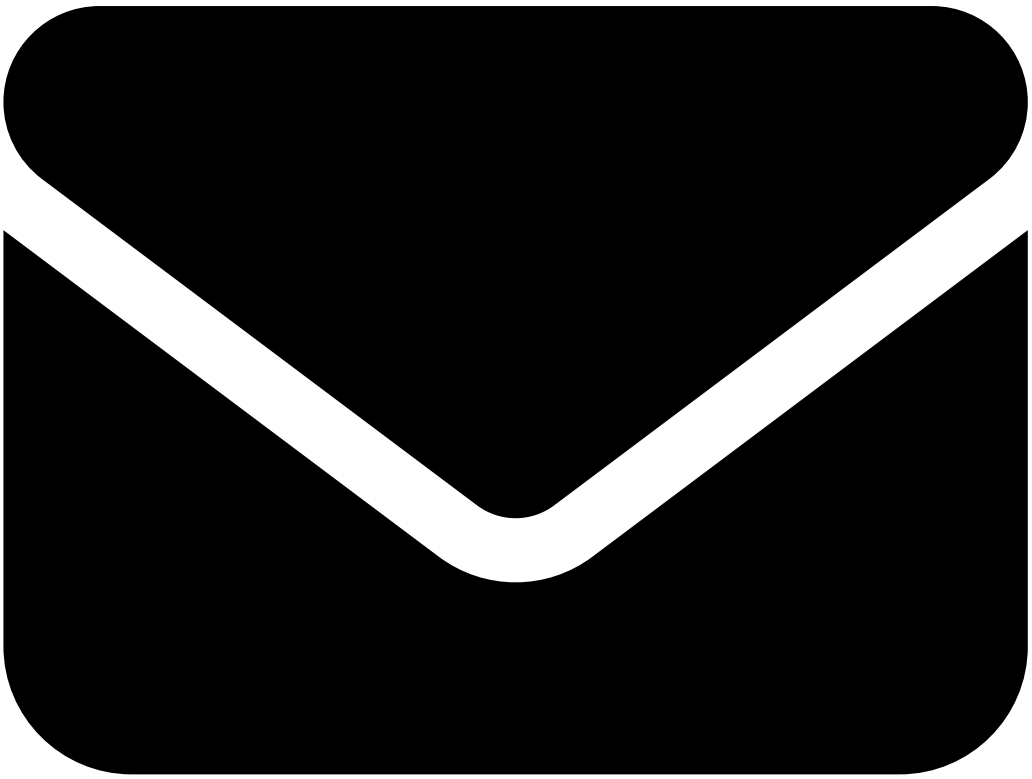




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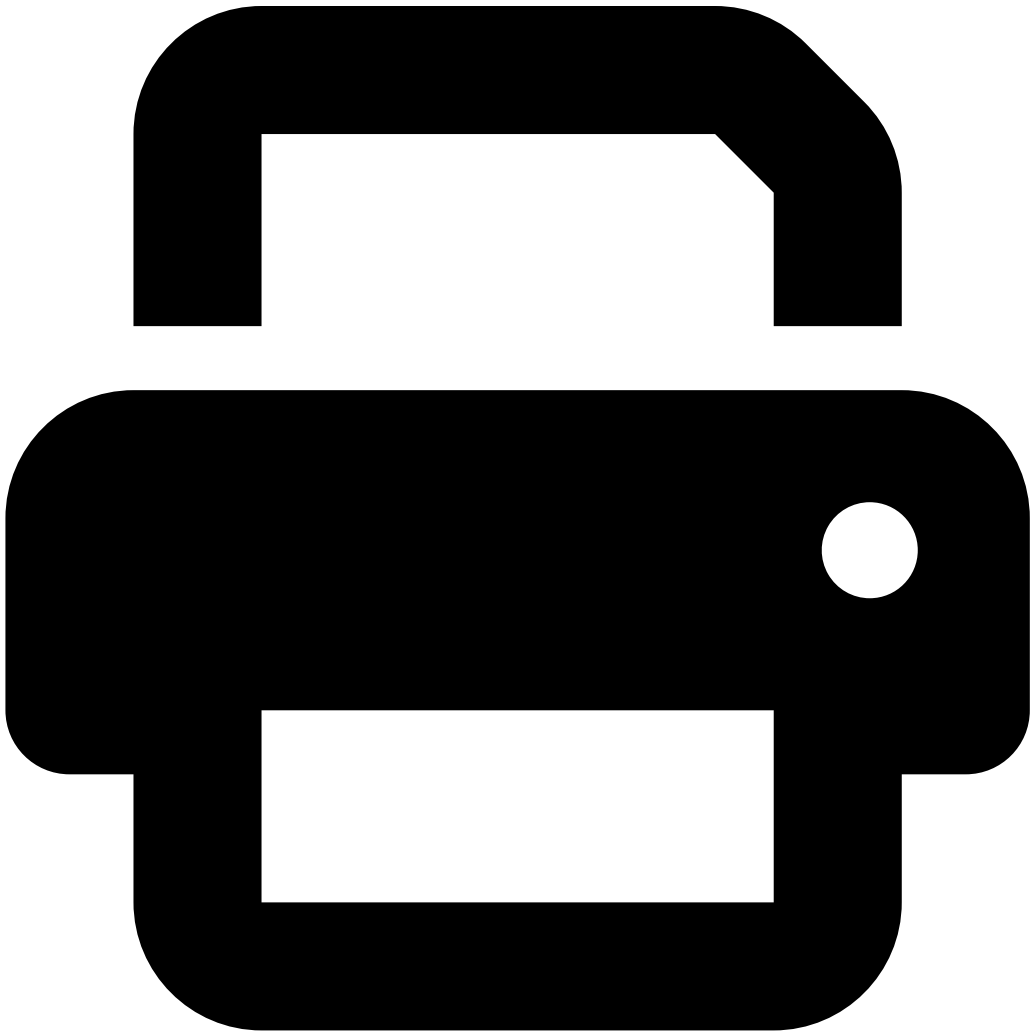

There is nothing quite like the comforting flavors of pumpkin pie during the holiday season-but what if you could enjoy those same warm spices in a moist and beautifully presented bundt cake? This pumpkin spice bundt cake combines the best of both worlds. full of rich spiced flavors of a classic pumpkin pie in a show stopping dessert that’s perfect for holiday gatherings.

My husband is not a fan of pumpkin pie. This pumpkin pie bundt cake is a delicious alternative to the classic pumpkin pie, especially for those who aren’t fans of it’s custard texture but still like the warm flavors. This cake bridges the gap deliciously, full of all the fall flavors in a bundt cake form.

Key points of this pumpkin spice

bundt cake

1. Moist and delicious: Thanks to the pumpkin puree the cake stays moist and rich.
2. Warm spices: The cake is spiced with the traditional pumpkin pie blend, making every bite comforting and nostalgic
3. No custard texture: unlike pumpkin pie, this cake doesn’t have the creamy pudding- like consistency, which may be unappealing to some (like my husband)
4. It’s pretty: The bundt cake adds elegance, making it a showstopper for holiday gatherings.
5. Versatile toppings: Enhance it with a dusting of powder sugar , caramel sauce or a dollop of whipped cream. Share the joy of this pumpkin pie Bundt cake with family and friends and make every gathering a little sweeter.

Storage

Store the completely cooled cake covered at room temperature for up to **3 days**, or refrigerate if topped with a cream cheese or dairy-based frosting. The unfrosted cake can also be wrapped tightly and frozen for up to **3 months**.

Serving Suggestion

Serve with powdered sugar, vanilla glaze, cream cheese glaze, or a dollop of whipped cream. It’s also delicious with a cup of coffee or espresso.

Make Ahead

Bake the Bundt cake a day ahead and keep it tightly covered at room temperature. Add the glaze or powdered sugar shortly before serving.

More Fall Baking You’ll Love

If you love the warm spices and cozy flavors in this Pumpkin Spice Bundt Cake, try some of my other fall favorites, including **Rustic Italian Ricotta Almond Cake**, **Spiced Chocolate Walnut Cookies**, and Pureed apple and walnut cake. They're all perfect for a fall dessert table or a cozy afternoon with coffee.

Kitchen Tools for This Recipe

- Bundt pan
- Silicone spatula
- Fine-mesh sieve for dusting with powdered sugar
- Wire cooling rack
- Cake stand for serving

Pumpkin Spice Bundt Cake



This Pumpkin Spice Bundt Cake is a moist, tender fall cake filled with warm cinnamon and pumpkin spice flavors. It's easy to make, beautiful enough for a holiday table, and delicious served with a dusting of powdered sugar or a simple glaze.

- 3 eggs
- 1 1/2 cups of sugar
- 1 cup canola oil
- 1 cup pumpkin puree
- 1 Tbsp. vanilla

- 2 1/2 cups of flour
- 2 Tbsp baking powder (baking powder)
- 2 Tsp. pumpkin pie spice
- 1 tsp. cinnamon

1. Preheat your oven to 350- degrees
2. In a bowl beat the eggs with the sugar until light and fluffy. Then add the oil, pumpkin and vanilla and mix until well blended
3. Mix the flour with the baking powder, pumpkin spice and cinnamon
4. Add the flour mixture to the egg mixture and mix only until well combined.
5. Pour into a 9 cup greased bundt pan. Bake in a preheated 375- degree oven for 35- 40 minutes or until a tooth pick comes out clean
6. Let the cake cool slightly before removing from the pan.
7. Top with powder sugar or caramel sauce.

Tip text

Don’t overmix the batter once the flour is added. Mix just until the ingredients are incorporated for a tender, moist cake. Be sure to generously grease and flour your Bundt pan, especially around all the details and curves, so the cake releases easily.
Appetizer
Mediterranean
pumpkin spice bundt cake,

Italian Crostata jam tart

Italian crostata Jam tart

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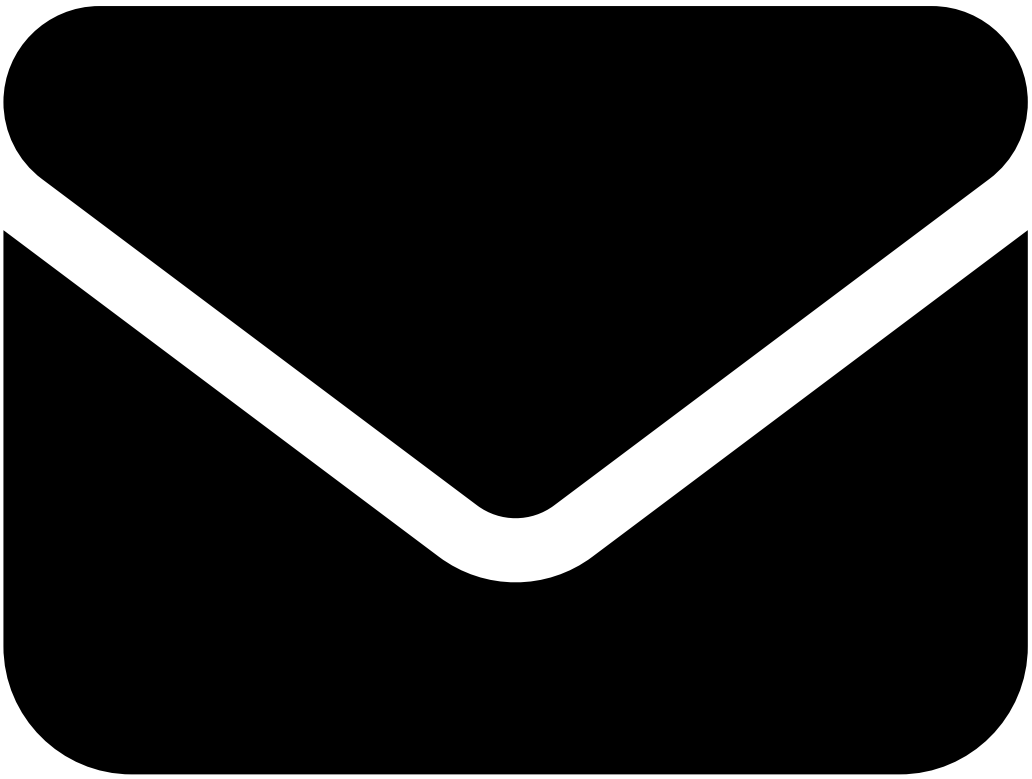




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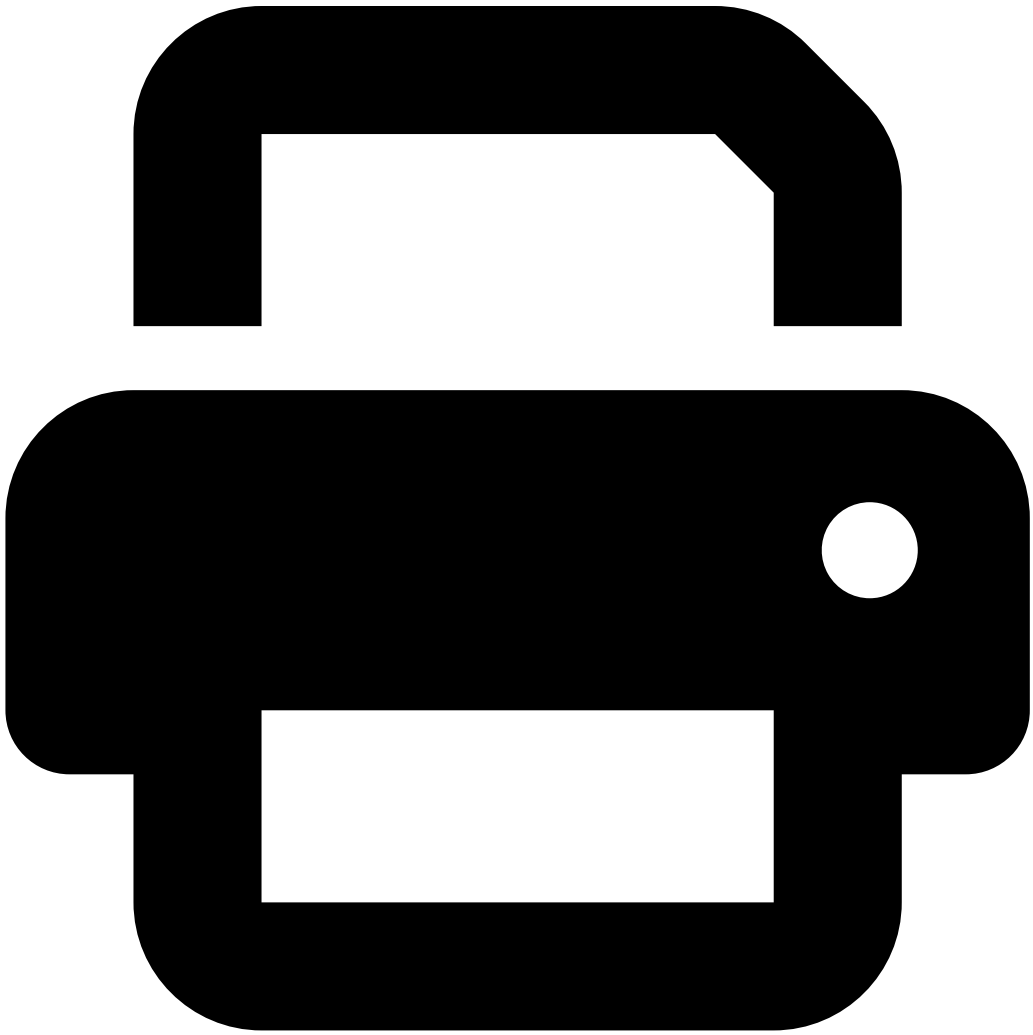

What is an Italian Crostata?

Crostata is a classic Italian jam tart made with a tender, lightly sweet pastry crust, a layer of fruit jam, and the traditional lattice crust on top. Known in Italy as **crostata di marmellata**, it is one of the most beloved homemade Italian desserts.

The word *marmellata* means jam in Italian, and that is exactly what makes this simple tart so special. Crostata can be made with many different flavors of jam, including apricot, raspberry, cherry, and my personal favorite, strawberry.

This traditional Italian crostata is the kind of dessert you will find in many Italian kitchens, where it is often made for family gatherings, Sunday dinners, or simply enjoyed with a cup of coffee. You'll also find crostata in cafes and pastry

shops throughout Italy.

With its buttery pastry, sweet jam filling, and pretty lattice top, **crostata di marmellata is a simple, rustic Italian dessert that is as beautiful as it is delicious.**

Things to Know About This Italian Crostata Jam Tart

Traditional **Italian crostata jam tart**, or *crostata di marmellata*, is usually made with homemade jam using whatever fruit is in season. While homemade jam is wonderful, this is a dessert you can enjoy year-round, and a good-quality store-bought jam works perfectly well. Choose your favorite flavor—strawberry, apricot, raspberry, or cherry all make delicious crostate.

Butter or Oil for the Crust?

You'll find Italian crostata recipes that use either butter or oil in the pastry crust. I've made this tart both ways, but **butter is my preference**. It gives the crust a tender texture and rich flavor that I love with the sweet jam filling.

A Little Powdered Sugar

Traditionally, the lattice top of a crostata is left plain. I like to add a light dusting of powdered sugar once the tart has cooled. It gives the crostata a pretty finish without making it overly sweet.

Good to Know

- Use a good-quality jam with a thick consistency so it stays nicely in the tart as it bakes.
- Strawberry, apricot, raspberry, and cherry are all traditional and delicious choices.

- Let the crostata cool completely before slicing. This gives the jam time to set and makes cleaner slices.
- The dough can be made ahead and refrigerated until you are ready to assemble the tart.
- For an especially pretty finish, dust the cooled crostata lightly with powdered sugar just before serving.

How to Store Italian Crostata

Store leftover **Italian crostata di marmellata** covered at room temperature for up to 2 days. For longer storage, refrigerate it in an airtight container for up to 5 days.

Can You Freeze Crostata?

Yes. Once completely cooled, wrap the crostata well in plastic wrap and then place it in a freezer-safe container or bag. Freeze for up to 3 months. Thaw overnight in the refrigerator, then bring it to room temperature before serving.

More Easy Italian Desserts

If you love simple desserts that come together with everyday ingredients, try one of my easy Bundt cakes, like my Mandarin Bundt Cake or Lemon Blueberry Ricotta Bundt Cake.

Italian crostata Jam tart



A classic Italian crostata made with a buttery pastry crust, sweet fruit jam, and a traditional lattice top. This simple Italian jam tart is easy to make and perfect for dessert, afternoon coffee, or a special family gathering

- 2 cups of flour more for the work surface
- 2 tsp. baking powder
- 1 cup of sugar
- 1 stick of butter
- 2 eggs
- 1 Tbsp. vanilla
- Juice and zest from one lemon
- 2 cups of your favorite jam

1. Add the baking powder to the flour and mix until well combined. Transfer the mixture to a work surface and make a well in the center.

2. Add the eggs, sugar, vanilla, lemon juice, and lemon zest to the well. Beat with a fork or whisk until well blended. Add the cold, cubed butter.

3. Using your hands, quickly work the butter into the flour mixture, adding a little flour to the work surface as needed to prevent the dough from sticking. Knead the dough as briefly as possible until you have a smooth, soft ball of pasta frolla.

4. Wrap the dough in plastic wrap and refrigerate for at least 1 hour, or overnight.

   Remove the chilled dough from the refrigerator and let it sit at room temperature for 10–15 minutes. Preheat the oven to **375°F** and butter an 8-inch tart pan.

5. Set aside enough dough to make the lattice strips. Roll out the remaining dough and gently fit it into the prepared tart pan. Spread the jam evenly over the pastry

crust.

6. Roll the reserved dough and cut it into 10 strips. Lay 5 strips diagonally across the jam. Place the remaining 5 strips diagonally in the opposite direction to create the traditional diamond-shaped lattice pattern.
7. Bake in the preheated oven for **35–40 minutes**, or until the crust is lightly golden and the jam is bubbling.
8. Allow the crostata to cool slightly before slicing and serving.

Don’t skip chilling the dough. Cold pastry is easier to work with and helps keep the crust tender and flaky. Also, allow the crostata to cool completely before cutting so the jam has time to set.
Dessert
Italian

Classic Italian Apple cake

Classic Italian Apple cake

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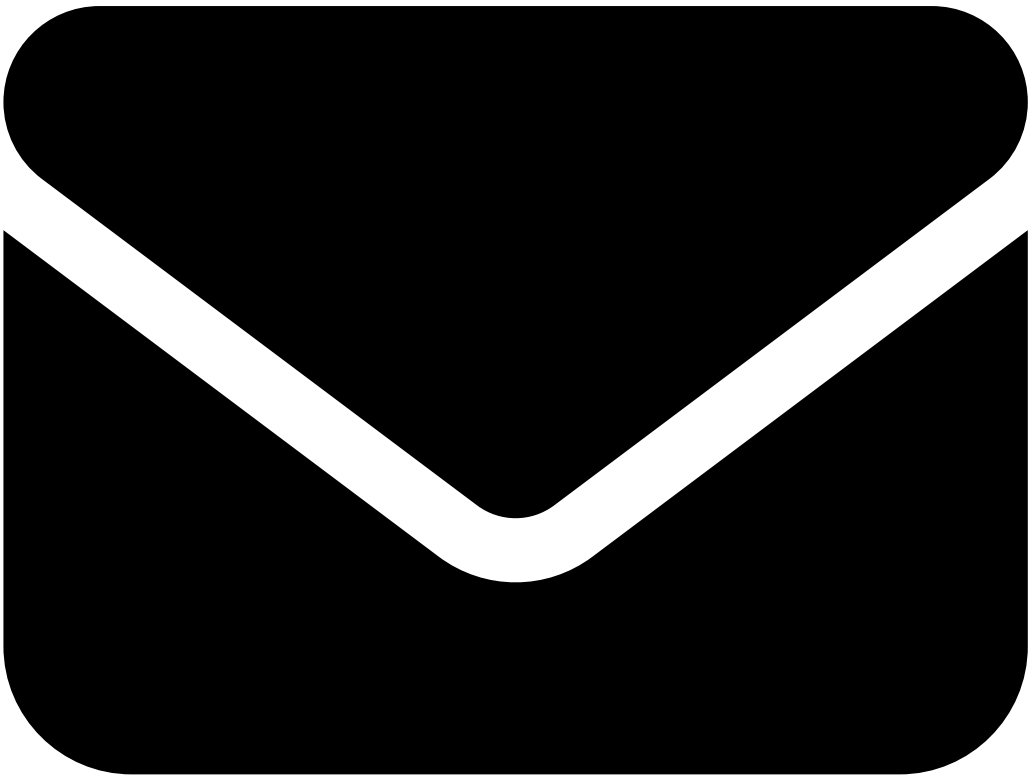




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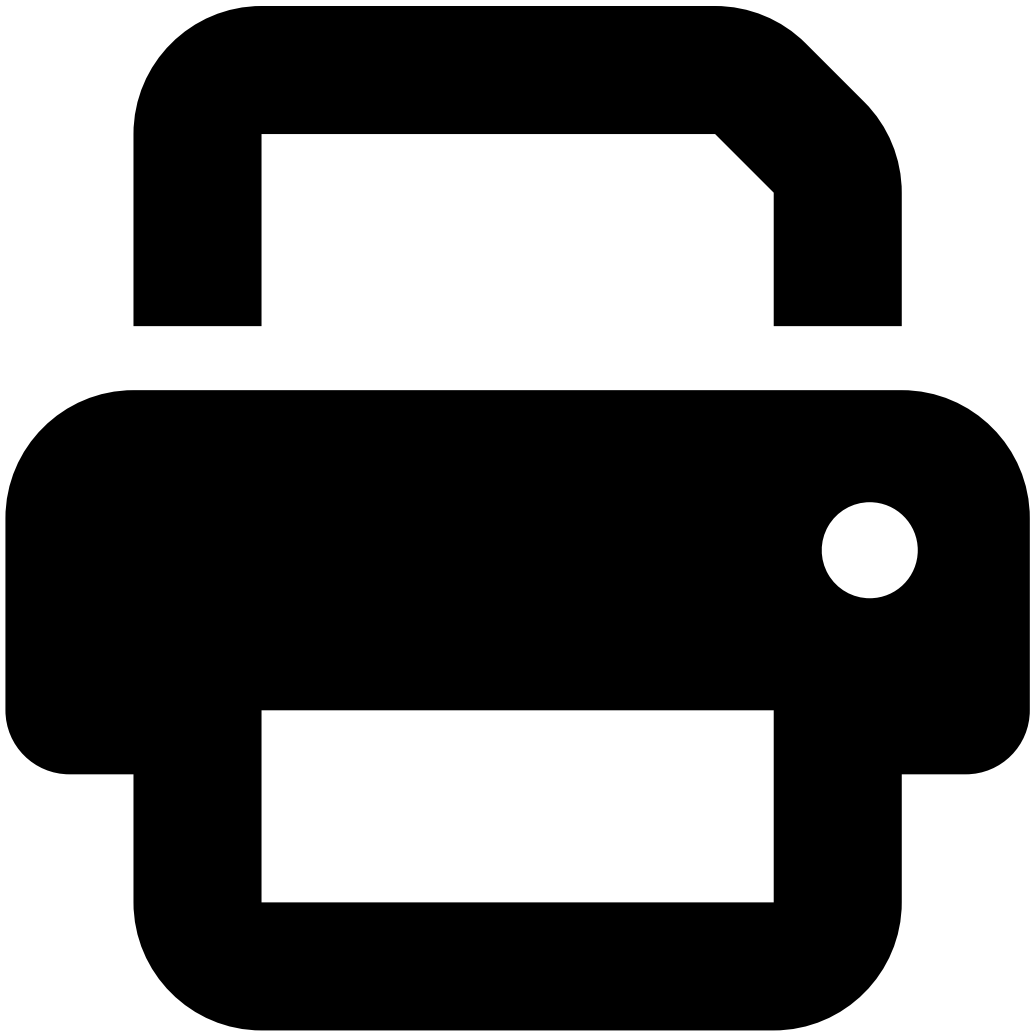

Classic Italian apple cake Torte di mele can be found in most Italian kitchens. It’s soft , fluffy and easy to make with just a few ingredients you probably already have on hand.
I grew up with my Mama making this cake, but she never measured the ingredients and just make it by eye and look of the batter. Italians are like that, myself included we cook by sight and feel. But you don’t have too. This is my mama’s torte di mele recipe, that I am so happy to share with you.

One day while she was making the cake I grabbed a pen and wrote the the recipe out as she making the cake.

Why I love this classic Italian apple cake

First, you only need a few recognizable ingredients. No ingredients that you can’t pronoun. And it’s make with

ingredients you probably already have on hand.

Second, the cake is made all in one bowl. There is no separating of the eggs and everything is mixed in one bowl.

Third, It looks so pretty with the sliced apples and powder sugar on top.

And lastly you can make it ahead of time for easy entertaining.

Here is the link to the springform pan and an olive canola oil blend.

Classic Italian Apple cake



- 3 eggs
- 1 cups of sugar
- 1 cup olive oil canola blend
- 1 Tbsp vanilla extract
- Juice and zest from one lemon
- 2 1/2 cups all purpose flour
- 1 Tbsp. baking powder
- 1/2 tsp. salt
- 3 cups unpeeled honey crisp apples diced
- 1 apple sliced thin for the top plus 2 Tbsp. of sugar
- Powder sugar for dusting

1. Preheat your oven to 350- degree

2. Star by cutting your apples into small dice. add 2 Tablespoons of sugar and a squeeze of lemon. Set aside while preparing the batter.
3. In a large bowl beat the eggs with the sugar until light and fluffy. Add the oil, vanilla and the juice and zest from one lemon mix until well combined.
4. Mix the baking powder and salt with the flour. add to the egg mixture, mix only until well combined. Then mix in the diced apples.
5. Grease an 8 inch springform pan, add the cake batter. Slice one unpeeled apple thin and line the top of the cake with the apples, sprinkle with 1 Tbsp. of sugar and bake in a pre heated oven for 35 to 40 minutes.
6. Let cool slightly before removing from the pan. Sprinkle with powder sugar.

Baked vegetarian zucchini meatballs

Baked Vegetarian Zucchini Meatballs

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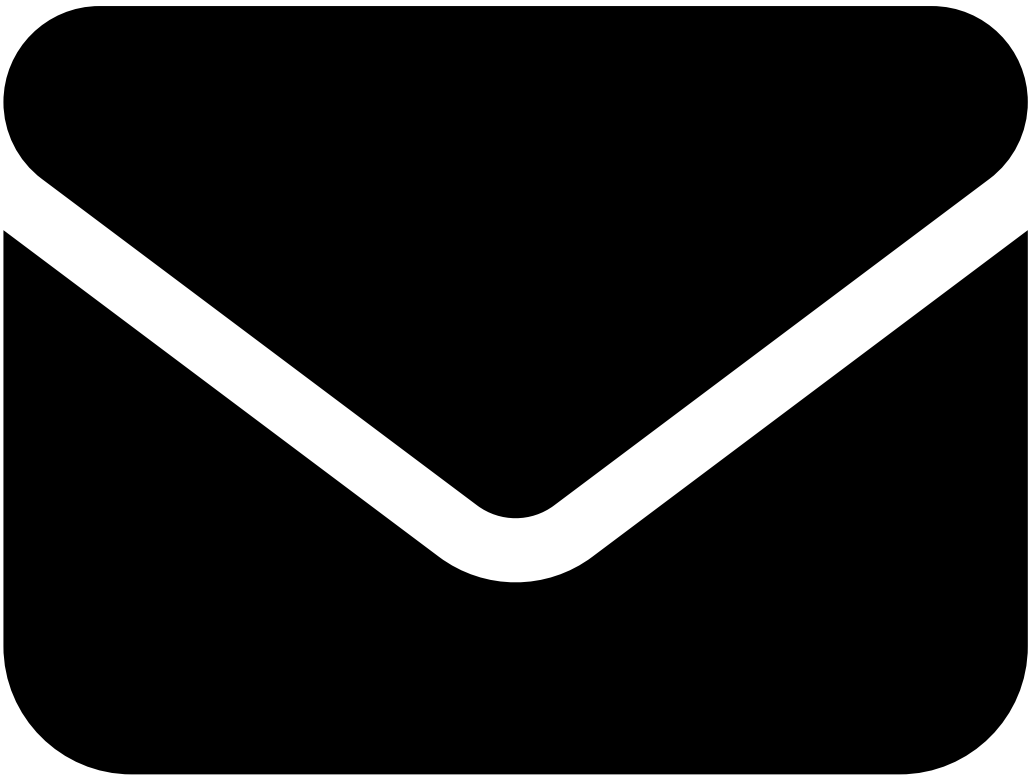




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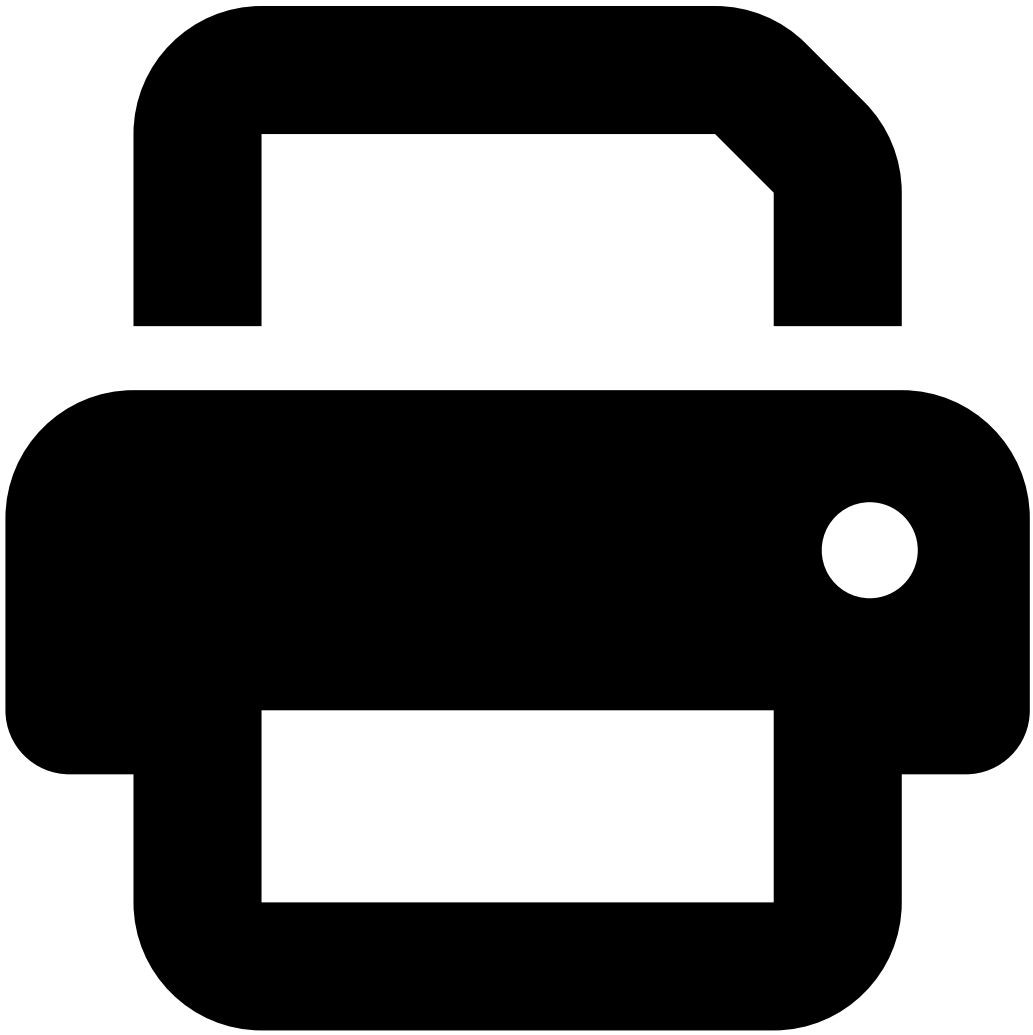

This easy vegetarian baked zucchini meatball recipe is another perfect way to enjoy the bountiful summer harvest of zucchini.
Also known as polpette di zucchini, these vegetarian meatballs are full of flavor. They are made with fresh summer zucchini and creamy ricotta cheese. these zucchini meatballs are a delicious way to add more vegetables to your diet.

The zucchini adds a light delicious flavor and keeps the “meatballs” moist and tender.

Tips and tricks for this vegetarian baked zucchini meatball recipe

First grate the zucchini I use a hand grater then add salt and let it sit to extract as much liquid as possible. Zucchini has a high water content, this is an important step to insure your

meatballs don’t become soggy.

Use a binder, because zucchini adds moisture, you will need a good binder to keep the meatballs together eggs and breadcrumbs work well. If you want a gluten free option almond flour can be used in place of breadcrumbs.

Bake the meatballs before cooking them in the marinara sauce. this step also helps to extract moisture and adds a crispy crust.

One more tip you can use any marinara sauce you like, but one of the stables I always have on had is my easy marinara sauce whether it’s in my refrigerator or freezer. Having this marinara sauce on hand is a meal prep savor.

Baked Vegetarian Zucchini Meatballs



- 2 medium zucchini
- 1 egg
- 1 cup ricotta cheese
- 1 cup grated parmesan cheese
- 1 cup breadcrumbs
- 1/2 cup flour
- 2 Tsp. finely minced garlic
- 1/2 cup finely chopped onions
- 1 Tbsp. salt
- Salt and pepper to taste
- 1/3 cup chopped Italian parsley

- 3 cups of my easy marinara sauce

1. Start by grating the zucchini into a bowl salt with the one Tbsp. of salt and let sit for at 30 minutes. Then using your hands squeeze out as much of the liquid as possible. Then pat the zucchini dry with paper towels. Toss the extracted water.
2. Add the rest of the ingredients to a bowl. mix well before adding the zucchini.
3. With slightly wet hands roll the mixture into golf size balls. Bake on a lightly oiled cookie sheet in a preheated 375- degree oven for 12 to 15 minutes.
4. Bring the marinara sauce to a slow simmer add the zucchini meatballs and simmer 30 minutes longer. Top with grated parmesan and fresh basil leaves.

Lemon Ciambellone bundt cake

Lemon Ciambellone Bundt Cake

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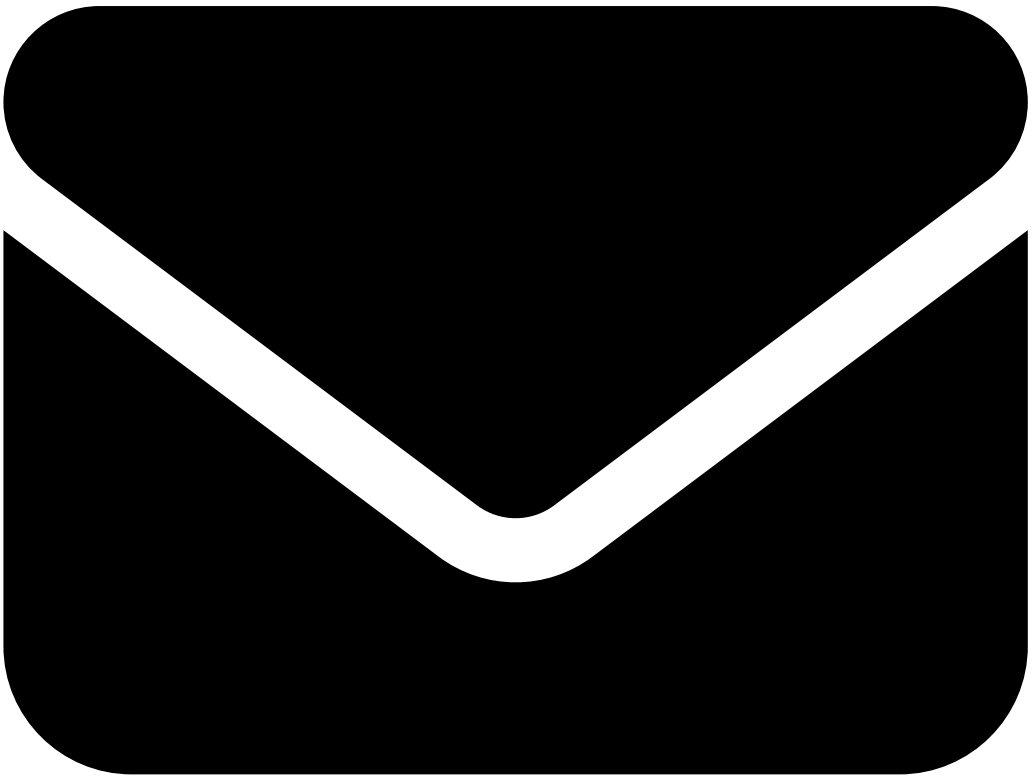




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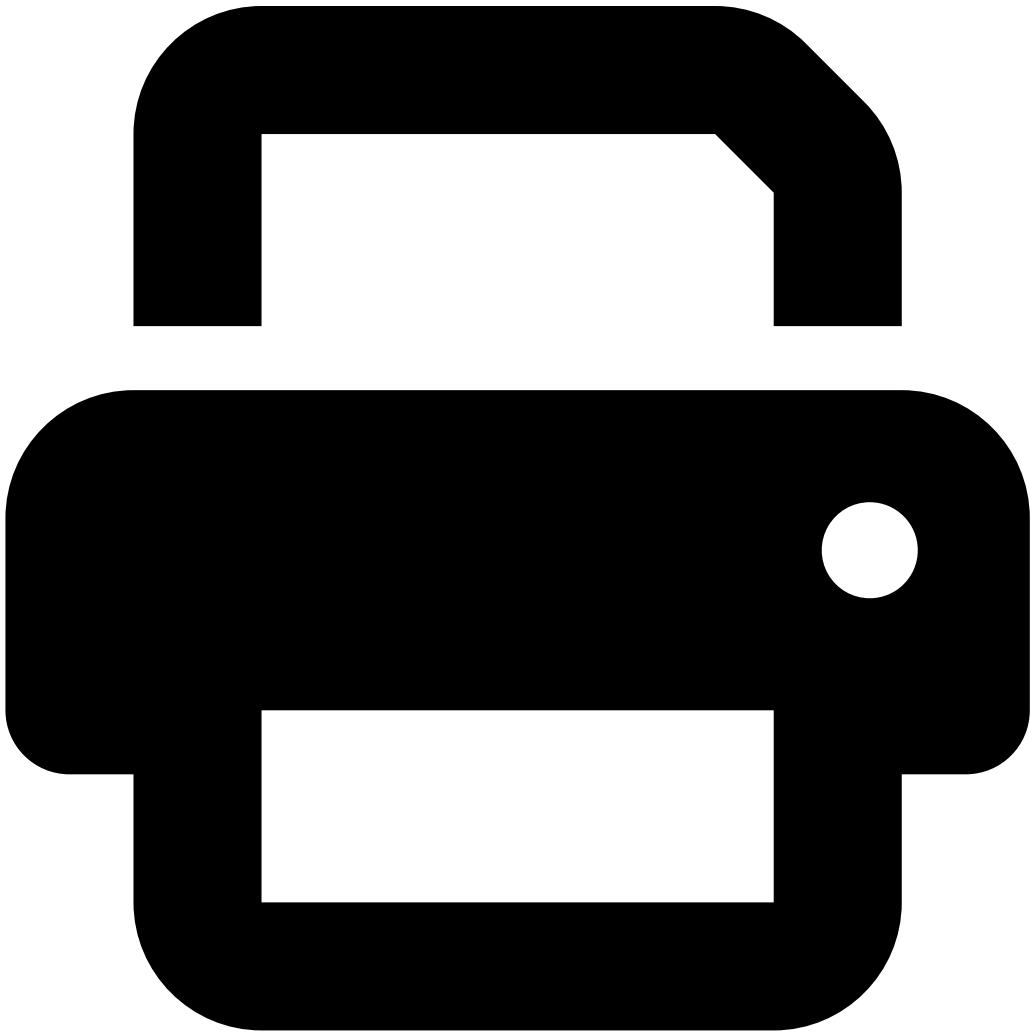

This easy Italian lemon ricotta bundt cake called ciambellone in Italian, is a simple moist cake with lemon flavor and a hint of vanilla. It’s delicious with morning coffee or afternoon snack.

A homemade lemon Ciambellone or bundt cake is a staple in most Italian homes. It’s the cake my mother made for company and family. I don’t ever remember visiting family or friends where they didn’t bring out what looked like a just baked ciambellone. There are as many variations as there are people who make it.

A few variations for this Lemon Ciambellone bundt cake

1. Fold in 2 cups of fresh blueberries into the batter
2. Mix in 1 cup of finely ground almonds to the batter for a nutty flavor. Sprinkle some shaved almonds on top

before baking for added crunch.
3. Fold in 1 cup of mini chocolate chips for your chocolate lovers. I make a simple lemon glaze to drizzle over the cake. You can also dust it with powder sugar for a lighter taste and appearance. I have linked the bundt pan.
4. If you make this lemon ciambellone bundt cake please leave me a comment. I love hearing from you. It’s my favorite part!!!

Lemon Ciambellone Bundt Cake



- 4 eggs
- 2 cups sugar
- 1 stick of butter
- The juice and zest from 2 lemons
- 2 Tbsps. vanilla extract
- 1 1/2 cups ricotta
- 3 cups of flour
- 2 Tbsp. baking power

1. Preheat your oven to 350-degrees
2. In a large bowl beat the eggs with the sugar until light and double in volume
3. Then add the butter, vanilla, ricotta and the lemon juice and zest. continue beating until well combined.
4. Mix the baking powder with the flour. slowly add the

flour mixture to the egg mixture. Mix only until all ingredients are well combined.
5. Pour the cake batter into a well greased 9 cup bundt pan. Bake in a preheated 350-degree oven for 45 t0 50 minutes. Or until an inserted toothpick comes out clean.
6. Let cool for 15 minutes before removing from the pan.
7. Make a simple glaze by mixing 2 cups of powder sugar with the juice from 1 lemon.

Lemon blueberry ricotta Bundt cake

Lemon blueberry ricotta Bundt cake

It’s no secret I love Bundt cakes. Bundt cakes are easy to make and delicious plus the combinations are endless. This lemon blueberry ricotta bundt cake is easy and it doesn’t need too many ingredients. Moist and fluffy this Italian lemon ricotta cake is delicious.

I love the combination of lemon and ricotta together. I use ricotta and lemon together in many recipes, both sweet and savory. But when you add blueberries to this sweet ricotta and lemon cake it takes this already delicious lemon blueberry ricotta cake up a level!!!

Tips For making this Lemon blueberry ricotta Bundt cake

Tip number 1! To insure a light cake be sure to beat the mixture after adding the ricotta until light and fluffy, 2 to 3 minutes.

Number 2! Use the right size pan in this recipe I used a 10 inch bundt pan.

Three ! Use Italian ricotta cheese. Cottage cheese doesn’t produce the same flavors.

And lastly oven temperatures vary. Check for doneness by inserting a toothpick in the center if it comes out clean its done. Let cool before slicing.

Please leave me a comment. Let me know your experience with this lemon blueberry Bundt cake recipe. Love hearing from you its my favorite part!!!

Ingredients

- 1 cup canola olive oil blend
- 1 1/2 cup sugar
- 3 eggs
- 1 Tablespoon vanilla
- rind and juice from one lemon
- 2 cups ricotta
- 2 cups blueberries
- 2 1/2 cups sifted flour
- 1 tablespoon baking powder
- pinch of salt
- powered sugar

Instructions

1. Beat the eggs, sugar and ricotta until light
2. add the oil, vanilla and the lemon rind and juice
3. Mix well
4. Add the flour and baking powder mix until just well blended
5. Fold in the blueberries
6. Bake in a 350 degree oven for 45 minutes in a greased 10 cup bundt pan
7. Sprinkle cooled cake with powered sugar

Ciambella Italian Bundt cake

Ciambella Italian Bundt Cake

Hello everyone

Ciambella is an easy Italian Bundt cake found in most Italian kitchens. This Italian bundt cake is light and full of lemon flavors.

Most of you know although I am an admire of fancy towering layer cakes, I am a baker of simple cakes. And a lover of bundt cakes because of how easy they are versatile and easy they are to made. You could make a bundt cake everyday for a week and not repeat the same recipe.

This Italian bundt cake is easy to make and uses few ingredients, you probably already have on hand.

This Ciambella Italian bundt cake recipe is my most request

cake recipe not only because its easy but its delicious. It’s an impressive cake with not too much effort!!!

Tips for success when making Ciambella Italian Bundt cake

The first tip

When making this Ciambella Italian bundt cake is to beat the eggs and sugar until light. This process takes about 5 minutes.

Second

Be sure to preheat your oven before baking. Baking temperatures can vary depending on your oven check after 35 minutes for doneness by inserting a toothpick in the center and if it comes clean the cake is done. It’s the old fashion way that still works.

Third the right pan is important.

If the pan is too big or too small for this recipe your cake will either be to flat or the batter will be spilling over. A lot of you wanted to know what bundt pan I used. Here is the link to the decorative bundt pan I used in this recipe.

And lastly if you make this recipe please leave me a comment. I love hearing from you. It’s my favorite part!!!

Ingredients

- 5 Eggs
- 1 1/2 cups of sugar
- 1 cup vegetable oil
- 1 cup water
- lemon zest and juice from 2 lemons
- 1 Tablespoon vanilla

- 2 1/2 cups sifted flour
- 1 Tablespoon baking powder

Instructions

1. Preheat oven to 375 degrees
2. beat the eggs with the sugar until light and double in volume about 3 minutes
3. Add the lemon zest, juice , oil , water and vanilla beat until mixed well
4. Mix the sifted flour with the baking powder. Add to the egg mixture slowly mixing just until well incorporated.
5. Bake in a preheated 375 degree oven 35 to 40 minutes.
6. Dust with powder sugar. ENJOY!!!

Marbled Ciambella Italian bundt cake

Marbled Ciambella Italian Bundt cake

This marbled Ciambella Italian bundt cake is a take on the my classic lemon Ciambella bundt cake. My most requested shared and saved recipe.

There’s nothing better than an easy cake recipe that uses few ingredients and comes together pretty quickly.

I love pretty, fancy, layer cakes but never mastered the art of cake decorating. So I stick with what I know, cakes that

are easy to make and taste like the Italian bakery down the street.

Tips for success when making this Marbled ciambella Italian bundt cake

The first tip when you make these marbled Italian bundt cake is to beat the sugar and eggs together until light and fluffy before adding the rest of the liquid ingredients.

Second after adding the flour only mix until well incorporated. Over mixing after adding flour produces a dense cake.

Third to get an even marbled look alternative between the white and the chocolate batter swirling with a fork beginning and ending with the white batter.

Lastly the right size pan is important no matter what your cooking, but especially so in baking. The right size bundt pan can make the difference between success and failure when making this marbled Italian bundt cake.

Ingredients

- 5 eggs
- 1 3/4 cups sugar
- 1 cup canola and olive oil blend
- 1 cup water
- zest and juice from 1 orange
- 1 Tablespoon vanilla
- 2 1/2 cups sifted flour
- 1 tablespoon baking powder
- 1/2 cup unsweetened cocoa powder

Instructions

1. Preheat your oven to 375 degrees
2. Grease your Bundt pan
3. Beat the eggs with the sugar until light and fluffy
4. Add the orange zest, juice, oil and water beat until well blended
5. Mix the flour with the baking powder add the the egg batter a little at a time just until mixed well.
6. Set aside 1 1/2 cup of the batter disolve the cocoa powder in 2 tablespoons of warm water.
7. pour half of the white egg batter in prepared pan then add the chocolate batter using a fork swirle the chocolate batter into the white batter.
8. Continue the process with the white and chocolate batter.
9. Bake in a preheated 375 degree oven for 40 t0 45 minutes.
10. Let cool slightly before removing from pan.
11. Sprinkle with powered sugar. ENJOY!!!