

# **Marbled Ciambella Italian bundt cake**

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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 dissolve 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 powdered sugar. ENJOY!!!