



To be honest, I prefer simple, traditional cakes without icing and fondant. The **classic German bundt cake called Marmorkuchen (Marble Cake)** is on top of my list. It's a tripple threat, because it's easy to make, requires just a few simple ingredients that I always carry at home and it's a crowd pleaser.

There's no food coloring needed and absolutely no buttercream or fondant necessary - yet, the **classic German marble cake** looks scrumptious and appealing to most. I covered my marbled cake with homemade chocolate sauce (here's the recipe: <https://www.keyk.de/en/blog/baking-recipes-and-ideas/chocolate-sauce-recipe>). Whatever was left over, I wrapped in plastic foil and let it sit on the counter over the next couple days. It tasted better and better with each passing day. Unfortunately, less and less was left over with each day as well.

As I mentioned, I covered my German marbled cake with homemade chocolate sauce. Alternatively you could use melted chocolate, powdered sugar, cocoa powder or just leave it as is. When preparing my bundt cake pan, I generously greased it with butter and cocoa powder. Removing the marbled cake from the bundt cake pan is therefore super easy. Yet, you will have a dark chocolate coating, which I just like to cover up with chocolate.

Let's start with the recipe!

Marmorkuchen ingredients:

- 240g Butter (2 sticks) - at room temperature
- 300g Powdered Sugar (2 3/4 cups)

- 6 eggs
- 2 packs of vanilla sugar or 2 tsp of vanilla extract added at the end
- 360g flour (2 3/4 cups)
- 2 tsp baking powder
- 100 ml milk (1 / 2 cup)
- 30g cocoa powder (unsweetened)

Instructions for classic german marbled bundt cake:

1. Beat butter and powdered sugar (including vanilla sugar) for a few minutes until butter becomes lighter.
2. Add one egg at a time and beat until fully incorporated.
3. In a separate bowl, combine flour and baking powder.
4. In another small bowl whisk milk and cocoa powder together.
5. Now, add dry ingredients to butter-egg mixture in two or three batches. Best is to gently fold and not to overmix. Overmixing flour into a cake batter leads to a dry cake.
6. Split the batter in two and add cocoa powder-milk mix to one batch and combine.
7. Prepare bundt cake pan by lavishly buttering and applying a coat of cocoa powder (about 2 tablespoons). This will ensure that you can just pop the cake out later.
8. Turn on oven to 350 Fahrenheit (180 Celcius).
9. Layer the vanilla and chocolate batter. Then pop the cake into the oven for about 55 to 65 minutes (or until a wooden skewer comes out clean).
10. Allow to cool for 5 minutes in cake pan then flip over.
11. Generously cover with chocolate sauce or powdered sugar.