



Marble Loaf Cake With Dark Chocolate Ganache



8 servings



55 min

INGREDIENTS

FOR THE MARBLE LOAF CAKE

- 2 cups all-purpose flour (240g)
- 1 cup granulated sugar (200g)
- 2 tsp baking powder
- 1/4 tsp salt
- 1/2 cup unsalted butter (113g)
- 2 large eggs, room temp.
- 1 cup buttermilk (236ml), room temp.
- 1/4 cup vegetable oil (60ml)
- 2 tsp vanilla extract
- 1/4 cup cocoa powder
- 2 Tbsp boiling water

FOR THE DARK CHOCOLATE GANACHE GLAZE

- 15oz dark chocolate (115g), 50% cocoa
- 1/2 cup heavy cream (120ml)

DIRECTIONS

1. Preheat the oven to 160 °C / 320 °F. Grease and line a 8 x 3 inch (20 x 8 cm) loaf pan, a pan slightly larger or smaller will work as well. Set aside.
2. Melt the butter in a saucepan or in the microwave and set it aside to cool down.
3. In a small bowl combine the all purpose flour, granulated sugar, baking powder and salt. Give it a whisk and set aside.
4. In a separate large bowl, combine the melted butter, eggs, buttermilk, vegetable oil and vanilla extract. Whisk until fully incorporated.
5. Add the dry mixture into the wet and whisk until fully combined and there are no streaks of flour in the batter.
6. Transfer half of the batter into another bowl and mix in the cocoa powder and boiling water to make a chocolate cake batter.
7. Alternatively scoop both the batters into the prepared loaf pan, use a skewer to slightly swirl the batter (just 2-3 times!). You could also bake the cake without swirling at all!
8. Give the pan a few taps to remove any air bubbles and bake for 35-40 minutes, or until a tester inserted into the center comes out clean. If the top is browning too fast, cover with aluminum foil and continue to bake until it's done. Once baked let the cake cool in the pan for 10-15 minutes, then flip it onto a cooling rack to cool completely.
9. While the cake cools prepare the chocolate ganache topping. Chop the dark chocolate finely and add that into a small bowl. Heat the cream in a saucepan on medium heat until small bubbles start to form on the side of the pan. Pour the hot cream over the chopped chocolate, let it sit untouched for 2-3 minutes. Then whisk until silky smooth! Let the ganache cool for 15 minutes in the fridge before adding onto the cake.
10. Spread the chocolate ganache on the cooled marble loaf cake, slice and enjoy! (You could also let the ganache set on the cake for 10-15 minutes before serving.)