

untagged, needs pic, incomplete



This recipe is tagged as incomplete, use at your own risk!

Recipe Name

Date added: 2026/06/05

Ingredients

Cake

- 405 g AP
- 2 tsps baking powder
- 1 tsp kisher salt
- 1 tsp bakking soda
- 30g cocoa powder
- 77g coffee or water
- 375g sugar
- 4 eggs
- 275g mayo
- 1 tbsp vanilla
- 300g buttermilk

Frosting

- 42g ap
- 1/2tsp salt
- 240g milk
- 2 tsps vanilla
- 160g butter
- 170g cream cheese
- 150g sugar
- sprinkles

Method

1. combine cocoa and warm water with about 15g of the sugar, set aside.
2. in mixer, combine eggs ans sugar until light and fluffy. color will change to a pale yellow. add mayo a few tablespoons at a time until well combined. add vanilla.
3. add dry ingredients and buttermilk. mix on low until well-combined.
4. add half of batter (770g) to cocoa mixture. stire well to combine.
5. preheat oven to 325. prepare 9×13 pan. alternate batters to create marble teture. pull a chopstick through in a figure 8 no more than 3x to crete marble effect.
6. bake 40-45 mins.

7. remove and allow to cool completely in pan.
8. for frosting, cook flour and milk on stove until texture of mashed potatoes. chill down in fridge.
9. once cool, combine chilled mix with all other ingredients. make sure fats are room temp or frosting texture will be greasy and thick instead of light and creamy. heat slowly over pan of water if needed to correct. whip thoroughly until light and fluffy, then spread over cake. top with sprinkles.
10. Note: this cake divides beautifully. a quarter recipe makes a 6 inch cake, a half recipe I THINK, makes an 8 inch square, but confirm pan volume for that one.
11. Step 2
 1. sub step 1
 2. sub step 2

Notes

Inspired by: *original recipe link*

From:
<https://wiki.cookie mountain.org/> - **Recipe Book**

Permanent link:
https://wiki.cookie mountain.org/doku.php?id=recipes:marble_cake

Last update: **2026/06/05 14:53**

