

Easy Marble Bundt Cake

Introduction

The Easy Marble Bundt Cake blends chocolate and vanilla into one irresistible dessert that's moist, fluffy, and stunning to serve. Each slice reveals a mesmerizing swirl of light and dark batter, finished with a smooth chocolate glaze that adds richness and shine. Perfect for beginners and experienced bakers alike, this cake delivers big flavor and elegant presentation with minimal effort. Whether you're preparing it for a family brunch or a festive dessert table, it's a recipe you'll make again and again.

The Beauty of a Marble Bundt Cake

Why This Cake is a Timeless Favorite

Marble cakes have been loved for generations. The striking swirl pattern feels luxurious, while the combination of vanilla and chocolate satisfies every palate. Baking it in a bundt pan elevates its visual appeal and creates a soft crumb that stays moist for days. It's a cake that feels nostalgic but never goes out of style.

Effortless Yet Impressive

This recipe shows that elegant baking doesn't need to be complicated. With simple pantry staples and a few easy steps, you'll create a cake that looks bakery-perfect. The bundt pan naturally forms beautiful ridges and makes the glaze drip in picture-perfect ribbons. For another easy yet showstopping dessert, check out the Upside Down Pecan Bundt Cake, where buttery caramel and crunchy pecans steal the spotlight.

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- Author: [Aaron recipes](#)
- Total Time: [1 hour 20 mins](#)
- Yield: [10 servings 1x](#)
- Diet: [Vegetarian](#)

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Description

A beautifully swirled Easy Marble Bundt Cake with layers of vanilla and chocolate, finished with a rich chocolate glaze. Simple to make, stunning to serve, and deliciously moist.

Ingredients

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Scale

For the Cake:

- ☐ 250 g (1½ cups) all-purpose flour
- ☐ 3 teaspoons baking powder
- ☐ 1 pinch fine salt
- ☐ 250 g (2¼ sticks) unsalted butter, softened
- ☐ 200 g (1 cup) caster sugar
- ☐ 5 eggs
- ☐ 2 teaspoons vanilla extract
- ☐ 2 tablespoons milk
- ☐ 35 g (¼ cup) cocoa powder, sifted

For the Chocolate Glaze:

- ☐ 125 g (1 cup) icing sugar
- ☐ 3 tablespoons cocoa powder, sifted
- ☐ 2–3 tablespoons milk
- ☐ 1 teaspoon vanilla extract
- ☐ ☐ Cook Mode ☐ Prevent your screen from going dark

Instructions

1. Preheat oven to 350°F (180°C). Grease and flour a 2-liter (8-cup) bundt pan.

2. Sift flour, baking powder, and salt into a bowl.
3. Cream butter and sugar until pale and fluffy, about 3–5 minutes.
4. Add eggs one at a time, mixing well after each addition.
5. Add vanilla extract and milk.
6. Stir in flour mixture until combined.
7. Divide batter, keeping slightly more for vanilla; add cocoa powder and milk to the smaller portion for chocolate batter.
8. Spoon half of vanilla batter into the pan, then add chocolate, followed by remaining vanilla. Swirl lightly with a skewer.
9. Tap the pan gently on the counter to release air bubbles.
10. Bake 45–50 minutes, or until a skewer comes out clean.
11. Cool 10–15 minutes, invert onto a wire rack, and cool completely.
12. For glaze, whisk icing sugar, cocoa powder, milk, and vanilla until smooth.
13. Drizzle glaze over cooled cake and let it set before serving.

Notes

Grease every ridge of the bundt pan well to ensure clean release.

Store covered at room temperature for 3 days or refrigerate up to 5.

Freeze up to 2 months and thaw before serving for best results.

- Prep Time: 30 mins
- Cook Time: 50 mins
- Category: Dessert, Brunch
- Method: Baking
- Cuisine: French

Nutrition

- **Serving Size:** 1 slice
- **Calories:** 420
- **Sugar:** 38g
- **Sodium:** 210mg
- **Fat:** 22g
- **Saturated Fat:** 12g
- **Unsaturated Fat:** 9g

- **Trans Fat:** 0g
- **Carbohydrates:** 48g
- **Fiber:** 2g
- **Protein:** 6g
- **Cholesterol:** 105mg

Did you make this recipe?

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Selecting the Best Ingredients

Building the Vanilla Base

A smooth, fluffy batter starts with good butter. Use unsalted butter softened to room temperature so it creams easily with sugar. Caster sugar dissolves quickly, producing a fine crumb. Eggs add structure and richness, while a splash of milk keeps the texture soft and tender. Vanilla extract adds warmth and fragrance, enhancing the buttery flavor of the cake.

Creating the Chocolate Swirl

Cocoa powder transforms part of the vanilla batter into a rich chocolate ribbon. Always sift your cocoa before mixing to prevent clumps. Combine it with a spoonful of milk to loosen the texture so it folds smoothly into the vanilla base. The contrast between the two batters gives the cake its signature marbled effect and balanced taste.

Preparing the Bundt Pan and Batter

Proper Pan Preparation

Bundt pans look beautiful but demand care. Even with nonstick coatings, grease every ridge with melted butter or baking spray, then dust with flour. This prevents the cake from sticking and ensures clean release once inverted. Taking a few extra minutes to prepare the pan perfectly guarantees that every swirl remains intact after baking.

Mixing the Batters

Cream butter and sugar together for about three minutes until pale and fluffy. Beat in eggs one at a time, followed by vanilla and milk. In a separate bowl, whisk flour, baking powder, and salt. Combine the dry mixture with the wet ingredients until smooth. Divide the batter—keeping slightly more for the vanilla base. Stir cocoa powder and milk into the smaller portion to create the chocolate batter.

Creating the Marbled Design

Layering for Texture and Visual Appeal

Spoon half the vanilla batter into the prepared bundt pan. Drop the chocolate batter on top in random dollops, then finish with the remaining vanilla batter. Use a palette knife or skewer to swirl the batters gently in a figure-eight motion. The less you mix, the more defined your pattern will be.

Ensuring Even Baking

Once layered, tap the bundt pan gently on the counter to remove air bubbles. This helps the batter fill the ridges evenly. The tapping motion also subtly merges the batters, enhancing the marbling inside the cake. Your goal is a soft swirl, not a complete blend of colors.

Baking and Cooling the Cake

Perfecting the Bake

Bake at 350°F (180°C) for 45–50 minutes, depending on your oven. The cake is ready when it's golden brown and a toothpick inserted in the center comes out clean. Avoid overbaking to keep the crumb moist. The aroma of chocolate and vanilla will fill your kitchen as it nears perfection.

Cooling and Releasing

Let the cake rest in the pan for 10–15 minutes before flipping. Set a cooling rack or plate on top, then invert carefully. Tap the base of the pan lightly to loosen it. The cake should release cleanly, revealing a glossy golden surface with marbled edges peeking through. Allow it to cool completely before glazing.

Preparing the Chocolate Glaze

Making the Perfect Glaze

In a small bowl, whisk together icing sugar, cocoa powder, milk, and vanilla extract until smooth. Adjust the milk amount for your desired consistency—a thinner glaze will drip beautifully, while a thicker one will coat the cake luxuriously. The rich chocolate flavor complements the light crumb, adding a satisfying finish.

Glazing the Cake Like a Pro

Place the cooled cake on a wire rack with parchment underneath. Pour the glaze slowly over the top, letting it cascade naturally down the sides. Allow 30 minutes for the glaze to set before slicing. The shiny finish highlights the marble pattern inside, making each slice look as elegant as it tastes.

Serving and Presentation

Serving Ideas

The Easy Marble Bundt Cake is perfect for any occasion. Serve it plain for a simple treat, or add fresh berries for color. A dusting of powdered sugar or chocolate curls on top adds a bakery-style touch. The flavor improves even more the next day, as the moisture redistributes evenly through the crumb.

Pairing Suggestions

This cake pairs perfectly with coffee, tea, or milk. For a decadent dessert, serve with a scoop of vanilla ice cream or a spoonful of whipped cream. During cooler months, pair it with hot cocoa for the ultimate comfort treat. The light sweetness and buttery crumb make it versatile and crowd-pleasing.

Troubleshooting and Variations

Common Issues to Avoid

To keep the cake soft, use room-temperature ingredients and measure flour carefully—too much flour makes it dense. If your cake sticks, grease the pan more generously next time and cool only for 10 minutes before flipping. Avoid overmixing to preserve a tender texture and defined marble swirl.

Creative Variations

You can easily customize this cake. Add orange zest to the vanilla batter for a citrus twist or swirl in a touch of espresso powder to deepen the chocolate flavor. For a festive spin, drizzle with white chocolate or sprinkle chopped nuts over the glaze. Mini bundt versions bake in 20–25 minutes and make adorable single servings.

Storage and Make-Ahead Tips

Keeping It Fresh

Once the glaze sets, cover the cake with plastic wrap or store it in an airtight container. It stays moist at room temperature for up to three days. Refrigeration extends its shelf life to about five days, though the texture is best at room temperature.

Freezing and Reheating

To freeze, wrap the cake tightly in plastic wrap, then foil, and freeze for up to two months. Thaw overnight in the refrigerator before serving. You can warm individual slices in the microwave for 15 seconds to restore the fresh-baked flavor and texture.

Conclusion

The Easy Marble Bundt Cake proves that simple techniques can create stunning results. With minimal effort and maximum flavor, this cake delivers the perfect balance of chocolate and vanilla in every bite. The smooth glaze adds elegance, while the soft crumb keeps it comforting and familiar. Whether you're baking for a celebration or just a cozy weekend, this cake always satisfies. With its effortless preparation and irresistible presentation, it's sure to become one of your favorite go-to recipes.