THE J.M. SMUCKER Co

Fudge Marble Swirl Cake

Prep Time	Cook Time	Serves	Difficulty
15 mins	40 mins	16	N/A

Ingredients

- **Cake:**
- 2 3/4 cups (675 mL) Robin Hood® Best for Cake & Pastry Flour

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- 1 1/2 tsp (7 mL) baking powder
- 1/2 tsp (2 mL) baking soda
- 1/4 tsp (1 mL) salt
- 2 tbsp (30 mL) finely grated orange rind
- 1 1/2 cups (375 mL) granulated sugar
- 3 eggs
- 1 tbsp (15 mL) vanilla extract
- 1 cup (250 mL) vegetable of canola oil
- 1 1/4 cups (300 mL) plain yogourt
- 3 tbsp (45 mL) cocoa powder
- 1/2 cup (125 mL) semi-sweet chocolate chips
- **Glaze:**
- 3 tbsp (45 mL) Carnation® Fat Free Evaporated Skim Milk

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- 1/3 cup (75 mL) semi-sweet chocolate chips

Directions

Step 1:

Preheat oven to 350°F (180°C). Grease a 10" (4 L) tube pan.

Step 3:

Combine flour, baking powder, baking soda, salt and rind in a medium bowl. Reserve.

Step 4:

In a separate large bowl, beat sugar and eggs using an electric mixer, about 2 minutes. Mix in vanilla and oil until blended. Add half the reserved flour mixture, beating until just combined. Add yogourt and remaining reserved flour mixture.

Step 5:

Remove 2 cups (500 mL) of the batter into a medium bowl to make chocolate batter. Stir in cocoa until completely combined. Add chocolate chips to vanilla batter.

Step 6:

Spread half the vanilla batter into prepared pan. Spoon chocolate batter over top. Top with remaining vanilla batter. Swirl batter with a small knife.

Step 7:

Bake in preheated oven 40 minutes or until a toothpick inserted in centre comes out clean. Cool in pan for 30 minutes. Remove to rack to cool completely.

Step 9:

Heat evaporated milk in microwave safe bowl and pour over chocolate chips. Let sit 5 minutes, then stir until mixture is combined. Drizzle over cooled cake.

Images

