

Very moist Marble Cake

This marble cake is one of the best I've ever baked - and the good thing about it: it's easy to make. The secret to its incredible moistness lies in the soaking, which is done immediately after baking. I mix amaretto and milk and pour the mixture over the warm cake. This makes it incredibly delicious and keeps it fresh for longer, if it lasts that long. Try it out now.

Loaf tin 24 cm

Zutaten

- 150 g butter, soft
- 150 g sugar
- 4 eggs
- 1 sachet baking powder
- 1 pinch of salt
- 280 g flour
- 125 ml milk 3.5 % fat

For the chocolate dough

- 20 g cocoa powder
- 30 ml milk 3.5 % fat

Soaking

- 50 ml Amaretto (alternative: Rum)
- 50 ml milk 3.5 % fat

Topping

- Icing sugar or chocolate icing: 150 g dark chocolate coating, 1 tbsp neutral rapeseed oil

Instructions

1. Preheat the oven to 170°C top/bottom heat (hot air/convection 160°C).
2. Beat the butter with the sugar and salt. Add the eggs and mix until the mixture is light in colour. Mix the flour with the baking powder and add to the batter through a sieve. Add the milk and mix everything until a homogeneous mixture is formed.
3. Pour 3/4 of the batter into a loaf tin lined with baking paper. Add cocoa and milk to the rest of the batter, mix and pour onto the light-coloured mixture in the loaf tin.

4. Use a spoon to work in the cocoa dough in a wavy pattern, [see video](#). Bake on the 2nd lowest level of the preheated oven for 50-60 minutes.
5. baking test: shortly before the end of baking, prick the cake at the thickest part with a wooden stick or butter knife. If no dough sticks to it, the cake is baked. Otherwise bake for a further 5-10 minutes.
6. Remove the baked cake from the oven but leave it in the tin.
7. Mix the amaretto and milk and pour evenly over the cake.
8. Leave to cool, then place in the fridge for 1 hour.
9. Take out, sprinkle with icing sugar and enjoy.

▷ Replace the icing sugar with a chocolate icing:

To do this, slowly melt chocolate couverture together with oil over a bain-marie. Stir everything together with a whisk so that the chocolate melts evenly. Caution: the pot must not touch the water and the water must not boil. Then everything will work!