



Marble Bundt Cake

This cake is delicious on its own, or for that extra “wow” factor, drizzled with a [Dark Chocolate Glaze](#) made from Pamela’s [Dark Chocolate Frosting Mix](#). Made with [Pamela’s Vanilla Cake Mix](#).

Ingredients

- 2 tablespoons butter
- 2 tablespoons cocoa powder
- 4 eggs, large
- ½ cup vegetable oil
- ½ cup milk or water
- 1 (21 oz) bag [Pamela’s Vanilla Cake Mix](#)

Directions

TO MAKE THE BATTER: Preheat oven to 350° with rack in the center. Coat Bundt pan with non-stick cooking spray, making sure to get all the nooks and crannies.

Melt butter in a small bowl, then mix in cocoa powder to make chocolate sauce. Set aside in a warm place.

In a large bowl, beat eggs. Add oil and milk or water and mix again. Add Vanilla Cake Mix and mix until batter is smooth. Remove one cup of the batter and mix it into the chocolate sauce until completely combined with a uniform color; set aside. Pour vanilla batter into Bundt pan, scraping the sides of bowl with rubber spatula to use all the batter. Tap full Bundt pan on the counter once or twice to release air bubbles. Batter should look even in pan.

TO MARBLEIZE THE CAKE BATTER: First drop five tablespoon-size dollops of chocolate batter evenly around the top of the vanilla batter in the 6-cup Bundt pan, or drop seven tablespoon-size dollops if using the 10-cup Bundt pan. Add any remaining chocolate batter evenly to the original dollops until the batter is used up. To swirl the batter you will need a plain dinner or butter knife. Starting in front of you at the outside edge of the pan, use the knife to draw an up and over circle toward the center of the pan and back, like a slinky design. Rotate the pan slowly while you do this, until you’ve completed the pattern for whole cake.

Bake 40 to 45 minutes for the 6-cup pan, or 28 to 32 minutes for the 10-cup pan, until a toothpick inserted near the center of the cake comes out clean and the sides start pulling away from the pan.

Let cool in pan on rack for 30 minutes.

Remove cake from pan by gently using a small offset spatula to loosen cake all the way around the inside and outside edges. Holding a cake plate or cardboard tightly over the top of the pan, flip cake and pan over and then set it down on counter with a good thud to help knock cake loose from pan. Lift pan off of cake and serve immediately, or let cool completely on a rack

before drizzling with [Dark Chocolate Glaze](#).

Cake may be stored in an airtight container at room temperature for up to three days.

NOTE: For a taller, narrower cake, use a 6-cup Bundt pan. For a flatter, wider cake, use a 10-cup Bundt pan.

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