

Salt and Serenity

Black and White Chocolate Marble Pound Cake

Recipe from "*The Bundt Collection*" by Brian Hart Hoffman. The original recipe called for baking it in a 15-cup Bundt pan. I only had a 12-cup Bundt pan and it baked up perfectly in that size as well. Either size will work. The cake will be a bit taller in a 12-cup pan.

Note that the oven is NOT preheated for this cake. It goes into a cold oven, which gives the batter extra time to rise, producing an extra-smooth, tender crumb. This cold oven method is great for cakes that do not contain any baking soda or baking powder.

White Chocolate Batter:

227 grams unsalted butter, removed from fridge 30 minutes before baking
300 grams granulated sugar
4 large eggs whites (120 grams) room temperature
1½ teaspoons vanilla bean paste or extract
113 grams white chocolate, melted and slightly cooled
187 grams cake and pastry flour
1 teaspoon Diamond Crystal Kosher salt

Chocolate Batter:

227 grams unsalted butter, removed from fridge 30 minutes before baking
300 grams granulated sugar
4 large egg yolks (74 grams), room temperature
2 large whole eggs (100 grams), room temperature
1½ teaspoons vanilla bean paste or extract
64 grams black cocoa powder, sifted
94 grams cake and pastry flour
1 teaspoon Diamond Crystal Kosher salt
120 grams buttermilk, room temperature

Vanilla Bean Glaze:

120 grams confectioner's sugar, sifted
40 grams 35% whipping cream
½ teaspoon vanilla bean paste
¼ teaspoon Diamond Crystal Kosher salt

Black Cocoa Glaze:

90 grams confectioner's sugar, sifted
21 grams black cocoa powder, sifted
45 grams 35% whipping cream
¼ teaspoon Diamond Crystal Kosher salt

1. **Make white chocolate batter:** In the bowl of a stand mixer fitted with the paddle attachment, cream butter, and sugar at medium speed until fluffy and pale, 6-8 minutes, stopping to scrape sides of bowl. Add egg whites, one at a time, beating well after each addition, about 15 seconds. Beat in vanilla. Scrape bottom and sides of bowl with rubber spatula. With machine on medium-high speed, add melted white chocolate, beating until smooth, about 1 minute. Add flour and salt and stir by hand with a rubber spatula until just combined. Transfer white batter to a large bowl and set aside. Wash mixer bowl and paddle attachment. Return bowl to stand mixer.
2. **Make chocolate batter:** Using the paddle attachment, beat butter and sugar at medium speed until fluffy and pale, 6-8 minutes, stopping to scrape sides of bowl. Add whole eggs, one at a time, beating well after each addition, about 15 seconds. Add egg yolks, two at a time, beating well after each addition, about 15 seconds. Beat in vanilla. Scrape bottom and

sides of bowl with rubber spatula. Increase mixer to medium-high and beat until smooth, about 1 minute. Turn mixer to low speed and add black cocoa, flour and salt and beat until smooth. Add buttermilk, beating just until batter comes together. Scrape bottom and sides of bowl with a rubber spatula and stir just until combined.

3. Spray a 12-cup or 15-cup Bundt pan with baking spray with flour. Using a [two ounce](#) or [three ounce](#) spring loaded ice cream scoop, alternately scoop white and black batters into prepared pan. Use a knife to gently swirl the two batters together. Tap pan on kitchen towel-lined counter a few times to settle batter and release any air bubbles.
4. Place pan in cold oven and bake at 300°F until lightly browned on top and a wooden skewer inserted near the center comes out clean, about 1 hour and 20 minutes. If skewer comes out wet, continue baking and checking at 5-minute intervals.
5. Let cool in pan for 10 minutes. Invert cake onto a wire rack and let cool completely.
6. Make black cocoa glaze: In a small saucepan, combine confectioner's sugar, cocoa powder, cream, and salt. Cook over low heat, stirring constantly, until smooth and no lumps remain. Pour glaze into a glass measuring cup with a spout and let cool until it falls off a spoon in a thick, heavy stream.
7. Make vanilla glaze: In a small saucepan, combine confectioner's sugar, cream, vanilla bean paste and salt. Cook over low heat, stirring constantly, until smooth and no lumps remain. Pour glaze into a glass measuring cup with a spout and let cool until it falls off a spoon in a thick, heavy stream.
8. Pour black cocoa glaze over cake and let stand until hardened, about 15 minutes. Pour vanilla glaze over top and let stand until hardened, a further 10-15 minutes.