

Pumpkin & chocolate marble cake

Ingrédients

- 55g of neutral oil
- 110g of muscovado sugar or brown sugar
- 125g of cane sugar
- 2 eggs
- 60g of whole milk
- 210g of pumpkin puree
- 180g of flour
- 5g of baking powder
- 3g of baking soda
- 3g of ground cinnamon
- 5g of pumpkin spice
- 20g of cocoa powder + 35g of whole milk

Préparation

1. After the pumpkin pie, here I am again with (of course) a seasonal cake, a colorful pumpkin & chocolate marble cake, spiced and indulgent.
2. The recipe is super simple and the cake stays moist for several days.
3. ILETAITUNGATEAU for 5% off sitewide (non-affiliated).
4. I used Oriado chocolate and cocoa powder from Valrhona: code ILETAITUNGATEAU for 20% off sitewide (affiliated).
5. Preparation time: 30 minutes + 1 h of baking
For a 20cm cake: Ingredients : of neutral oil of muscovado sugar or brown sugar of cane sugar 2 eggs of whole milk of pumpkin puree of flour of baking powder of baking soda of ground cinnamon of pumpkin spice of cocoa powder + of whole milk Some chocolate chips (optional) Recipe : Mix the oil with the sugars, then add the eggs, milk, and flour.
6. Incorporate the flour, baking powder, baking soda, and spices.
7. Mix well.
8. Take of batter.
9. Add the sifted cocoa powder and milk.
10. Alternate spoon the batters into a buttered/floured cake mold or lined with parchment paper (I made ayers of pumpkin batter & ayers of chocolate batter).
11. Bake for 1h to 1h10 (depending on your oven) in a preheated oven at 160°C.
12. Unmold the cake and wrap it in plastic wrap to keep it moist while cooling.
13. Once it has cooled, you can glaze it if you wish; in that case, mix of gently melted dark chocolate with of neutral oil and pour the glaze over the cake placed on a rack.
14. Let it crystallize before enjoying!