

# Marble cake (Nicolas Bacheyre)

## Ingrédients

- 200g butter
- 90g caster sugar
- 90g brown sugar
- 240g eggs (about 5 eggs)
- 1 vanilla bean (I used vanilla powder)
- 3g salt
- 250g T45 flour
- 5g baking powder
- 10g whole milk
- 15g cocoa powder

## Préparation

1. The newest addition to my cake series is Nicolas Bacheyre chocolate & vanilla marble cake, with the recipe he recently shared on instagram.
2. It's a really easy and quick recipe to make, you just have to let the dough rest a little bit in the fridge before baking, but apart from that a few minutes of preparation and you'll have a delicious cake very quickly on the table !
3. The icing is optional, the cake keeps well and is super good even without it.
4. Mix the softened butter with the sugars, then gradually add the eggs.
5. Then add the flour, baking powder and salt, followed by the vanilla beans (or vanilla powder).
6. Take of the paste, and add the cocoa powder and warm milk.
7. Put each dough in a piping bag and place in the refrigerator for about 30 minutes.
8. Butter and flour the tin (or line it with baking paper).
9. Nicolas Bernardé recommends putting the two piping bags in a third piping bag, and, after cutting off the end of the piping bag, pipe the two doughs mixed in the cake tin.
10. I preferred to pipe each dough alternately in the centre of the mould, as I usually do for marbled cakes.
11. Bake in the oven preheated to 185°C for 20 minutes, then lower the temperature to 165°C and continue baking for about 25 minutes, check with the blade of a knife ; it should come out slightly moist, but without raw dough.
12. When taken out of the oven, let your cake rest for 10 minutes, then unmould it and wrap it in plastic wrap (so that it retains its moisture and softness).
13. If you want to frost your cake, you can melt of dark chocolate with of grape seed oil (I used a bit of dark chocolate and a bit of white chocolate to remind the colours of the two doughs).
14. Meanwhile, put the cake in the fridge.
15. When the chocolate is melted, put in on the cake with a brush and put it back in the fridge until the chocolate crystallizes.
16. After that, all you have to do is enjoy !