

Zebra Cake

Author: From azcookbook.com (blog) from Azerbaijan

Carolyn T's
Main Cookbook

Servings: 10



4 large eggs, at room temperature
1 cup granulated sugar (8 oz / 250 g)
1 cup milk (8 fl oz / 250 ml) at room temperature
1 cup oil (8 fl oz / 250 ml) vegetable or canola is fine
2 cups all-purpose flour (10 oz / 300 g)
1/3 teaspoon vanilla powder
1 tablespoon baking powder, or substitute with 1 teaspoon baking soda
2 tablespoons dark cocoa powder (not Dutch-processed)

Categories: Desserts

Blog: Carolyn T's Blog:

<http://tastingspoons.com>

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Per Serving (excluding unknown items): 409 Calories; 25g Fat (54.3% calories from fat); 6g Protein; 41g Carbohydrate; 1g Dietary Fiber; 88mg Cholesterol; 187mg Sodium. Exchanges: 1 1/2 Grain(Starch); 1/2 Lean Meat; 0 Non-Fat Milk; 4 1/2 Fat; 1 1/2 Other Carbohydrates.

Notes: A word of caution: You can use Hershey's natural unsweetened cocoa, but since it is BITTER it takes away from the sweetness of the cake, so it may not be your best choice if you want a sweeter cake. Using Dutch process cocoa will result in a lighter striped cake.

Description:

1. In a large mixing bowl, combine eggs and sugar. Using a hand-held electric mixer or wire whisk beat until the mixture is creamy and light in color
2. Add milk and oil, and continue beating until well blended.
3. In a separate bowl, combine and mix flour, vanilla powder and baking powder. Gradually add the flour mixture to the wet ingredients and beat just until the batter is smooth and the dry ingredients are thoroughly incorporated. DO NOT OVERBEAT as air pockets may form.
4. Divide the mixture into 2 equal portions. Keep one portion plain. Add cocoa powder into another and mix well.
5. Preheat the oven to 350 (180C).
6. Lightly grease the pan with oil. If you don't have a non-stick baking pan, grease whatever pan you have then line it with parchment paper.
7. Scoop 3 heaped tablespoons of plain batter (you can also use a ladle that would hold 3 tablespoons) into the middle of the baking pan. Then scoop 3 tablespoons of cocoa batter and pour it in the center on top of the plain batter. IMPORTANT! Do not stop and wait until the previous batter spreads - KEEP GOING! Do not spread the batter or tilt the pan to distribute the mixture. It will spread by itself and fill the pan gradually. Continue alternating the batters until you finish them.
8. Bake in the oven for about 40 minutes. Do not open the oven door at least the first 20 minutes or the cake will shrink and will not rise. Test with a toothpick. It should come out clean when ready. Remove from the oven. Immediately run a small thin knife around the inside of the pan to loosen the cake, then invert the cake onto a cooking rack. Turn the cake back over and let cool. You can sprinkle the top of the cake with some powdered (confectioner's) sugar or leave it plain.