

Bakers Banquet



Marble Philly Fluff Cake

Adapted from Liz Gutman, Serious Eats

For the Cake

5 ounces cream cheese, softened
1/4 cup (1/2 stick) unsalted butter, softened
1/4 cup (50grams) vegetable shortening
1 cup (110 grams) all-purpose flour
1 teaspoon baking powder
1/2 teaspoon kosher salt
1 cup (200 grams) granulated sugar, divided
3 large eggs
1 teaspoon vanilla extract
1/8 cup (15 grams) unsweetened cocoa powder
Confectioners sugar for dusting

Directions

Preheat oven to 350°F. Grease one loaf pan 9" x 5" (Mine is actually a bit smaller.) Line the greased pan with parchment paper so the cake is easy to lift out of the pan with the tabs hanging over the pan. (see photo)

In a large bowl of a standing mixer, cream together the cream cheese, butter and shortening on medium high for 5 minutes, until light and fluffy. In a smaller bowl, combine the flour, baking powder, and salt. Add the flour mixture to the creamed mixture and mix on low until blended. The mixture will be very thick.

Gradually add 1/2 cup of the sugar and the eggs, one at a time, beating well after each addition. Add the vanilla. Add the remaining 1/2 cup of

Bakers Banquet



sugar. continue beating, scraping down the sides of the bowl, until the batter is smooth.

Remove what looks like 2/3 of the batter and put into a small bowl. Add the cocoa powder to the remaining batter in the mixer and mix until well blended. Now you have a bowl of both chocolate and vanilla batter so you can make your marble cake easily.

Using your vanilla batter first, pour half of the mixture into the prepared pan. Next add all the chocolate mixture. Top with the rest of the vanilla batter. You may need to lightly spread the top batter with a plastic mixing spoon so no chocolate is showing. Swirl a butter knife through the pan, back and forth and side to side. You won't see the marbling, but you will when you cut into the finished product.

Bake for 50-55 minutes, or until a toothpick inserted into the center comes out clean. Cool on a wire rack for 15 minutes. Pick the cake up by the parchment flaps and let cool on a wire rack until completely cool. Before serving, dust with a generous amount of confectioner's sugar.