



Ingredients 10 Portions

♦ = Kotányi Produkte

240 g	Butter
220 g	Powdered sugar
7	Egg yolk
7	Egg white
220 g	Caster sugar
10 g	Cocoa powder
30 g	Water
270 g	Wheat flour, smooth
10 g	♦ Bourbon Vanilla Sugar
10 g	♦ Lemon Peel, Chopped
	Powdered sugar to decorate

Vanilla marbled bundt cake

⌚ 55—60 Min ♡ ♡ ♡

Preparation

- 1 First, separate the eggs. Then cream the butter, powdered sugar, vanilla sugar and lemon peel. Gradually mix in the egg yolks.
- 2 Beat the egg whites and caster sugar until fluffy.
- 3 Fold the flour into the butter mixture and then fold in the beaten egg white.
- 4 Mix the cocoa powder with water until smooth, then mix into around 1/3 of the batter.
- 5 Pour half of the white batter into a greased and floured Bundt pan, followed by the cocoa mixture and then the remaining white batter.
- 6 Using a wooden skewer, briefly mix the layers of batter together.
- 7 Bake at 170°C (338°F) for 45 minutes, then turn out of the pan.
- 8 Once cooled, sprinkle the Bundt cake with powdered sugar.

