



# Zebra Cake



Zebra Cake

## Introduction

Zebra cake, or “babka zebra” in Polish, is a stunning dessert that combines both vanilla and chocolate batters to create a beautiful marbled effect. This delightful cake not only appeals to the eyes but also to the palate with its rich flavors. Perfect for family gatherings or just a sweet treat at home, zebra cake is sure to impress everyone who tries it.

## Detailed Ingredients with measures

- 200g all-purpose flour
- 200g sugar
- 4 eggs
- 100ml milk
- 100ml vegetable oil
- 1 teaspoon baking powder
- 2 tablespoons cocoa powder
- 1 teaspoon vanilla extract
- A pinch of salt

## Prep Time

The preparation time for zebra cake is approximately 30 minutes. This includes gathering ingredients, mixing the batters, and preparing the baking pan.

## **Cook Time, Total Time, Yield**

The cooking time for the cake is about 40 minutes. Therefore, the total time from preparation to when the cake is ready to serve is about 1 hour and 10 minutes. This recipe yields one delicious zebra cake, typically serving 8 to 10 people.





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## Detailed Directions and Instructions

### Step 1: Preparing the Batter

In a large bowl, whisk together the flour, baking powder, and salt until evenly combined.

### Step 2: Mixing with Sugar and Eggs

In another bowl, beat the eggs with sugar until the mixture is pale and fluffy. Gradually pour in the oil and milk, mixing continuously.

### Step 3: Combining the Mixtures

Slowly add the dry ingredients to the wet mixture, stirring until you achieve a smooth batter.

### Step 4: Dividing the Batter

Divide the batter into two separate bowls. In one bowl, mix in cocoa powder to create the chocolate batter.

See also [Tea Infused Blueberry Muffins](#)

### Step 5: Preparing the Baking Pan

Preheat the oven to 180°C (350°F) and grease a loaf pan or line it with parchment paper.

### Step 6: Layering the Batter

Begin by spooning a layer of the vanilla batter into the pan. Follow with a layer of chocolate batter, then alternate until both batters are used.

**Step 7: Swirling the Batter**

Using a knife, gently swirl the batter to create a marbled effect. Be careful not to overmix.

**Step 8: Baking the Cake**

Place the pan in the preheated oven and bake for approximately 50-60 minutes, or until a toothpick inserted into the center comes out clean.

**Step 9: Cooling the Cake**

Once baked, let the cake cool in the pan for about 10 minutes before transferring it to a wire rack to cool completely.

## Notes

**Note 1: Ingredient Substitutions**

Feel free to substitute the milk with a dairy-free alternative if necessary.

**Note 2: Serving Suggestions**

The cake can be served plain or dusted with powdered sugar for an elegant touch.

**Note 3: Storage Instructions**

Store the babka in an airtight container at room temperature for up to three days, or in the refrigerator for a week.





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## Cook techniques

### Mixing Techniques

Proper mixing is key to achieving a light and fluffy texture in your zebra cake. Use a hand mixer or stand mixer to cream the butter and sugar thoroughly before adding the eggs.

### Layering Batter

To create the zebra effect, alternate spoonfuls of chocolate and vanilla batter in the baking pan. This technique helps to achieve a beautiful marbled appearance.

### Baking Time Management

Keep an eye on the baking time to ensure that the cake rises properly. A toothpick inserted in the center should come out clean when the cake is done.

See also [Delicious Million Layer Potatoes Recipe](#)

### Cooling Properly

Allow the cake to cool in the pan for a few minutes before transferring it to a wire rack. This helps to avoid breaks and keeps the shape intact.

### Storing the Cake

Store the zebra cake in an airtight container to maintain its freshness. It can be enjoyed for several days at room temperature.

## FAQ

### **Can I substitute the butter with oil?**

Yes, you can use oil instead of butter, but it may alter the flavor and texture of the cake.

### **How do I make the chocolate batter?**

To make chocolate batter, simply add cocoa powder to a portion of the vanilla batter before layering it into the pan.

### **What can I use instead of eggs?**

You can substitute eggs with applesauce, mashed bananas, or a commercial egg replacer to make the cake suitable for vegans.

### **Can I freeze the zebra cake?**

Yes, you can freeze the zebra cake. Wrap it tightly in plastic wrap and aluminum foil before placing it in the freezer.

### **Is it possible to add nuts or fruits?**

Yes, you can add chopped nuts or fruits to the batter before baking for added texture and flavor.



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## Conclusion

The zebra cake is a delightful and visually appealing dessert that combines rich chocolate and vanilla flavors. Its striking appearance makes it a fantastic centerpiece for any gathering, and its delicious taste will surely impress your guests. Easy to prepare and perfect for any occasion, this cake is a must-try for both novice and experienced bakers.

## More recipes suggestions and combination

### Chocolate Chip Muffins

These fluffy muffins filled with chocolate chips make a perfect breakfast treat or snack. They pair well with a cup of coffee or tea.

See also [Sweet Air Fryer Churro Bites Recipe](#)

### Vanilla Pudding Pie

A creamy and smooth vanilla pudding pie offers a wonderful contrast to the richness of zebra cake. Its light texture is a great palate cleanser.

### Fruit Tart

A colorful fruit tart topped with fresh seasonal fruits can complement the density of zebra cake. It adds a refreshing, fruity element to your dessert table.

### Lemon Drizzle Cake

The zesty flavor of a lemon drizzle cake can brighten up any meal. Its tartness provides a nice balance alongside sweeter desserts like zebra

cake.

### **Caramel Brownies**

Rich caramel brownies add an indulgent touch to dessert offerings. Their gooey texture pairs wonderfully with the lighter zebra cake.

### **Red Velvet Cupcakes**

These vibrant cupcakes bring a festive flair to any occasion. Their cream cheese frosting pairs excellently with the zebra cake's flavors.



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