



Zebra Cake



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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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