

Chocolate Marble Bread

1 loaf (*large pan*)

- 115 g semisweet or bittersweet chocolate, coarsely chopped
- 2 T coffee or water
- 195 g cake flour, sifted
- 2 tsp baking powder
- 1/4 teaspoon salt
- 113 g unsalted butter, room temperature
- 200 g white sugar
- 2 large eggs
- 1 tsp vanilla extract
- 120 ml plain yogurt, at room temperature



1. Preheat oven to **180°C**. Spray with vegetable spray) a 23 x 13 x 8 cm loaf pan. Line the bottom of the pan with parchment paper.
2. Melt the **chocolate** and **coffee (or water)**. Set aside to cool to room temperature.
3. In a separate bowl, whisk or sift the **flour** with the **baking powder** and **salt**.
4. In a stand mixer, beat the **butter** and **sugar** until light and fluffy (**about 3 minutes**).
5. Beat in the **vanilla** extract and **eggs**, one at a time, until well combined. Scrape down the sides of the bowl as needed.
6. With the mixer on **low speed**, alternately add the **flour mixture** (in three addition) and **yogurt** (in two additions), beginning and ending with the flour.
7. Spoon a little less than half of the batter into a separate bowl and then stir in the melted chocolate.
8. With two spoons, place spoonful of the two batters alternately into your loaf pan (chocolate, white, chocolate, etc.). Run (don't stir) a wooden skewer or knife through the two batters to achieve a marbled effect.
9. Bake in preheated oven for **about 50 - 60 minutes** or until a toothpick inserted into the center just comes out clean.
10. Remove from oven and place on a wire rack to **cool for 10 minutes** before removing from pan. Cool completely.

Store in a covered container at room temperature. It can also be frozen.