

Matcha Marble Cheesecake Bundt Cake

Prep Time: 25 minutes

Bake Time: 55-60 minutes

Cooling Time: 1-2 hours

Servings: 12-14 slices

Ingredients

Cake Batter

200 g (3/4 cup + 2 tbsp) butter

200 g (1 cup) sugar

1 packet vanilla sugar or 1 tsp vanilla extract

5 eggs

250 g (2 cups) flour

2 tsp baking powder

1/2 tsp baking soda

Pinch of salt

Matcha Batter

4 tbsp matcha powder

3 tbsp milk

1 tbsp sugar

Cheesecake Filling

500 g quark or substitute

70 g (1/3 cup) sugar

1 packet vanilla pudding powder or substitute

1 egg

Extras

80-100 g chocolate chips

Chocolate Glaze

250 g dark chocolate

1 tbsp coconut oil

Directions

1. Preheat oven to 175°C (350°F) and grease a bundt pan.
2. Cream butter, sugar, and vanilla. Add eggs one at a time.
3. Mix flour, baking powder, baking soda, and salt. Add to batter.
4. Divide batter and mix part with matcha, milk, and sugar.
5. Mix cheesecake filling until smooth.
6. Layer batters and cheesecake filling, adding chocolate chips between layers.
7. Swirl gently and bake for 55-60 minutes.

8. Cool completely, chill, then glaze with melted chocolate and coconut oil.