Italian Pumpkin Ricotta Chocolate Marble Bundt Cake

Prep: 25 minutes | **Bake:** 55-65 minutes | **Total:** about 1 hour 30 minutes (plus cooling) | **Yield:** 12 slices

Oven: 350°F (175°C) | **Pan:** 9-inch (23 cm), approximately 8-cup Bundt pan

Use prepared pumpkin purée for the listed prep time. Roasting fresh pumpkin adds approximately 35-45 minutes.

Ingredients - Pumpkin Ricotta Batter

- 2 cups (250 g) all-purpose flour
- 1 cup (240 g) thick pumpkin purée, preferably roasted
- 3/4 cup (185 g) whole-milk ricotta, well drained
- 3/4 cup (150 g) granulated sugar
- 1/4 cup (50 g) light brown sugar
- 3 large eggs, at room temperature
- 1/2 cup (120 ml) sunflower oil or other neutral oil
- 2 1/2 teaspoons (10 g) baking powder
- 1/4 teaspoon baking soda
- 1 teaspoon vanilla extract
- 1 teaspoon finely grated orange zest
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon fine sea salt

Ingredients - Chocolate Marble

- 2 oz (55 g) dark chocolate (60-70% cocoa)
- 2 tablespoons (12 g) unsweetened cocoa powder
- 3 tablespoons (45 ml) warm whole milk, plus a little extra if necessary

To Finish

- 1-2 tablespoons powdered sugar

Instructions

1. Prepare the pumpkin For fresh pumpkin, roast deseeded wedges at 400°F (200°C) for 35-45 minutes until tender. Cool, peel, blend smooth, and drain any excess liquid. Measure 1 cup (240 g). Thick plain canned pumpkin purée can be used instead.

2. Prepare the pan Preheat the oven to 350°F (175°C). Thoroughly grease and lightly flour an approximately 8-cup Bundt pan, reaching all grooves. Do not fill beyond three-quarters full.

3. Mix the dry ingredients In a medium bowl, whisk together flour, baking powder, baking soda, cinnamon, and salt.

4. Beat eggs and sugars In a large bowl, beat eggs, granulated sugar, and brown sugar for 3-4 minutes, until lighter and slightly fluffy. Gradually beat in the oil, vanilla, and orange zest.

5. Add pumpkin and ricotta Stir the drained ricotta until smooth. Mix it into the egg mixture, followed by the pumpkin purée. Fold in the dry ingredients in two additions, mixing only until no dry flour remains. The batter should be thick but spoonable.

6. Make chocolate batter Melt the dark chocolate gently and let it cool until lukewarm. Stir cocoa into 3 tablespoons warm milk, then combine with melted chocolate. Transfer about one-third of the pumpkin batter to another bowl and fold in the chocolate mixture. If much firmer than the plain batter, mix in extra milk one teaspoon at a time until both are similarly spoonable.

7. Marble the cake Spoon one-third of the pumpkin batter into the pan. Dot with half the chocolate batter, then layer another third of pumpkin batter. Dot with the remaining chocolate batter and finish with the remaining pumpkin batter. Pass a butter knife in one gentle wave around the ring, without repeated stirring.

8. Bake Bake on the middle rack for 55-65 minutes. Check at 50 minutes; a skewer inserted into a cake area should come out clean or with moist crumbs but no wet batter. Cover loosely with foil if browning too fast.

9. Cool and serve Cool in the pan for about 15 minutes, then carefully invert onto a rack. Cool completely before slicing. Dust lightly with powdered sugar.

Helpful Notes

- Keep pumpkin purée thick and ricotta well drained to prevent a heavy crumb.
- For visible chocolate ribbons, use approximately one-third chocolate batter and swirl minimally.
- A larger Bundt pan produces a shorter cake and may require less baking time.
- Store airtight in a cool room for up to 2 days, refrigerate covered for up to 4 days, or freeze slices up to 2 months.