Marbled Red, White, and Blue Bundt Cake

Ingredients

3 cups  Cake flour
2 tsp.  Baking Powder
½ tsp  Salt
1 cup  Unsalted Butter, softened
2-1/2 cups  Granulated Sugar
2 large  Eggs (room temperature)
4 large  Egg Whites (room temperature)
1 cup  Buttermilk
½ tbsp.  Red Food Coloring
½ tbsp.  Blue Food Coloring

Preparation

1. Grease a 3-quart bundt pan. Preheat an oven to 325F degrees.
2. In a bowl, whisk together cake flour, baking powder and salt. Set aside.
3. In the bowl of a stand mixer fitted with the paddle attachment, cream together butter and sugar until smooth and evenly mixed.
4. Combine eggs and egg whites. Add eggs gradually to mixer while running on low speed just until eggs are incorporated (scrape down the bowl with a spatula as needed).
5. Add vanilla and buttermilk to mixer. Mix just until incorporated.
6. Remove mixer from stand. Use a rubber spatula to gently stir dry ingredients into wet just until combined (do not overmix or cake will be dense).
7. NOTE – you may need a different amount of food coloring depending on the type that you use. Add slowly, just until a deep vibrant color is achieved. Divide the batter evenly into 3 separate bowls. In one bowl, add red food coloring and stir just until evenly mixed. Add blue food coloring to another bowl of batter stirring just to combine.
8. Add ¼ cup of white batter into 1 area of the bundt pan prepared with pan spray. On top of the white batter, layer ¼ cup of red batter followed by ¼ cup of blue. Repeat until all batter is used.
9. Bake cake in 325F degree oven until a toothpick comes out clean (approximately 45-70 minutes). Allow cake to cool for 15 minutes before inverting pan.

Thank you to Creative Gourmet for the recipe!