Brandy Marble Cake

Ingredients

- 1 c Unsalted Butter (melted)
- 1/2 c Sugar
- 4 T Brandy
- 2 1/2 c Vanilla Ice Cream (melted)
- 2 Eggs
- 3 1/2 c Flour
- 3 t Baking Powder
- 1 t Kosher Salt
- 2 T Cocoa Powder
- 1/4 t Ground Nutmeg
- 1 T Powdered Sugar

Instructions

1. Preheat oven to 325 degrees. Spray a 9x5-inch loaf pan with baking spray.
2. In a large bowl, whisk together butter, sugar, and 3 tablespoons brandy. Then whisk in 2 cups ice cream and eggs. Add flour, baking powder and salt then whisk until smooth.
3. Place 1 cup batter in a small bowl, and whisk in cocoa and remaining 1/2 cup melted ice cream. Set aside.
4. Whisk nutmeg into previous batter until smooth. Pour half of the batter into the prepared pan, then add cocoa batter on top, and then the remaining half of the batter. Use a knife to create swirl pattern in the batters.
5. Bake until a toothpick inserted in the center comes out clean, about 50 to 60 minutes. Let cool

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in pan for 10 minutes. Poke warm cake with a toothpick and drizzle with remaining 1 tablespoon brandy. Dust loaf with powdered sugar.