Zebra Cake
(Recipe from Cake Keeper Cakes by Lauren Chattman)

Ingredients
2 cups unbleached all purpose flour
1 tbsp baking powder
¼ tsp salt
4 eggs
1 cup sugar
1 cup whole or 2% milk
½ cup (1 stick) butter, melted and cooled
½ cup vegetable oil
2 tsp vanilla extract
2 tbsp unsweetened Dutch cocoa powder

Method
Preheat the oven to 350F. Grease a 9 inch pan, line with a circle of parchment paper, grease the parchment and dust with flour. Combine the flour, baking powder and salt in a medium bowl. Combine the eggs and sugar in a large mixing bowl and beat with an electric mixer on high speed until thick and pale, about 5 minutes. With the mixer on low speed, stir in the milk, butter, oil and vanilla, scraping down the sides of the bowl once or twice as necessary. Stir in the flour mixture, ½ cup at a time.
Transfer a third of the batter into another bowl and whisk in the cocoa powder.
Place a quarter cup of the vanilla batter into the centre of the pan and let it stand for a few seconds so it spreads out slightly. Place 2 tablespoons of the chocolate batter right on top of the vanilla and wait another few seconds until it spreads. Continue alternating vanilla and chocolate until you have used up all the batter and it has spread to the edges of the pan.
Bake until the cake is set and a toothpick comes out clean, about 40 minutes. Cool in the pan for 10 minutes. Run a sharp knife around the edge of the pan and invert the cake onto a cutting board. Peel away the parchment paper. Re-invert onto a wire rack and cool completely. Slice and serve.
Store uneaten cake in a cake keeper or wrap in plastic and store at room temperature for 3 days.