



Chocolate Hazelnut Cake



Chocolate Hazelnut Cake

Introduction

Chocolate hazelnut cake is a decadent dessert that beautifully blends the rich flavors of chocolate and hazelnuts, creating a delightful experience for your taste buds. Whether you're celebrating a special occasion or just enjoying a sweet treat, this cake is sure to impress. Its moist texture and luscious frosting make it a perfect centerpiece for any dessert table. In this article, we'll explore the detailed ingredients, preparation time, cooking time, and overall yield for this indulgent chocolate hazelnut cake.

Detailed Ingredients with measures

For the cake:

- All-purpose flour: 1 $\frac{3}{4}$ cups
- Cocoa powder: $\frac{3}{4}$ cup
- Baking powder: 1 $\frac{1}{2}$ teaspoons
- Baking soda: 1 teaspoon
- Salt: $\frac{1}{2}$ teaspoon
- Unsalted butter: $\frac{1}{2}$ cup, softened
- Granulated sugar: 1 $\frac{1}{4}$ cups
- Brown sugar: $\frac{1}{2}$ cup
- Eggs: 2 large
- Vanilla extract: 2 teaspoons
- Milk: 1 cup
- Hot water: 1 cup
- Chopped hazelnuts: 1 cup

For the frosting:

- Unsalted butter: $\frac{1}{2}$ cup, softened

- Cocoa powder: $\frac{1}{3}$ cup
- Powdered sugar: 2 cups
- Heavy cream: $\frac{1}{4}$ cup
- Nutella: $\frac{1}{2}$ cup
- Chopped hazelnuts for garnish

Prep Time

The prep time for the chocolate hazelnut cake is approximately 30 minutes. This includes gathering all the ingredients and preparing the batter for baking.

Cook Time, Total Time, Yield

The cook time for this cake is around 30-35 minutes, depending on your oven. The total time, including prep and cooking, is about 1 hour and 5 minutes. This recipe yields one two-layer cake that serves around 8-10 people, making it perfect for gatherings and celebrations. Enjoy your homemade chocolate hazelnut cake!



www.savorydiscovery.com

Chocolate Hazelnut Cake

Detailed Directions and Instructions

Step 1: Prepare the Cake Batter

Preheat your oven to 180°C (350°F) and grease two 6-inch round cake pans. In a bowl, mix the dry ingredients: all-purpose flour, cocoa powder, baking powder, baking soda, and salt. Set this mixture aside.

See also [Peaches in Syrup](#)

Step 2: Cream the Butter and Sugar

In a separate bowl, cream together the unsalted butter and granulated sugar until light and fluffy. This should take about 3-4 minutes.

Step 3: Add Eggs and Vanilla

Add the eggs one by one, mixing well after each addition. Immediately add the vanilla extract and continue to blend until smooth.

Step 4: Combine Wet and Dry Ingredients

Gradually add the dry ingredients to the wet mixture, alternating with the buttermilk. Start and end with the dry ingredients, mixing until just combined.

Step 5: Fold in Hazelnuts

Gently fold in chopped hazelnuts to the batter for added texture and flavor. Be careful not to overmix.

Step 6: Bake the Cakes

Divide the batter evenly between the prepared cake pans and smooth

the tops. Bake in the preheated oven for 25-30 minutes or until a toothpick inserted in the center comes out clean.

Step 7: Cool the Cakes

Once baked, remove the cakes from the oven and let them cool in the pans for 10 minutes. Then, transfer the cakes to a wire rack to cool completely.

Step 8: Prepare the Frosting

In a mixing bowl, combine unsalted butter, cocoa powder, and powdered sugar. Mix well and add cream, vanilla, and a pinch of salt until the frosting reaches a smooth and spreadable consistency.

Step 9: Assemble the Cake

Place one cake layer on a serving plate. Spread a layer of chocolate hazelnut frosting on top. Place the second layer on top of the first and cover the entire cake with the remaining frosting.

Step 10: Decorate the Cake

Optionally, decorate the top of the cake with additional chopped hazelnuts or chocolate shavings for an appealing finish.

Notes

Note 1: Cake Variations

You can easily modify this cake recipe by using different nuts or adding chocolate chips for extra richness.

See also [Chicken Fajita Chip Dip](#)

Note 2: Storing the Cake

Store any leftover cake in an airtight container at room temperature for up to three days or refrigerate for longer freshness.

Note 3: Serving Suggestions

This cake pairs well with a scoop of vanilla ice cream or a dollop of whipped cream for an indulgent dessert experience.



Chocolate Hazelnut Cake

Cook techniques

Creating a Chocolate Ganache

To create a smooth and shiny chocolate ganache, heat heavy cream in a saucepan until it's just about to simmer. Pour the hot cream over chopped chocolate and let it sit for a few minutes before stirring until smooth.

Whipping Egg Whites

When whipping egg whites, ensure that your mixing bowl is clean and dry. Start at a low speed to introduce air, and once you see bubbles, increase the speed. Whip until soft or stiff peaks form, depending on the recipe's requirements.

Toasting Hazelnuts

Toasting hazelnuts enhances their flavor. Spread them on a baking sheet and toast in the oven at 350°F (175°C) for about 10-12 minutes, or until they are golden brown and fragrant.

Folding Technique

Folding is a gentle mixing method used to combine lighter ingredients like whipped cream or egg whites into heavier mixtures. Use a spatula to scoop from the bottom and fold over the top, rotating the bowl as you go.

Baking Temperature Accuracy

Always preheat your oven to ensure even baking. Use an oven thermometer to check the true temperature, as incorrect oven temperatures can result in underbaked or overbaked cakes.

FAQ

Can I use a different type of nut instead of hazelnuts?

Yes, you can substitute hazelnuts with other nuts such as almonds or walnuts, but the flavor will be different.

How can I store the chocolate hazelnut cake?

Store the cake in an airtight container at room temperature for up to 3 days or in the refrigerator for up to a week.

See also [Garlic Sesame Noodles Recipe Delight](#)

Can I freeze the cake?

Yes, you can freeze the cake for up to 3 months. Make sure to wrap it tightly in plastic wrap and then in aluminum foil to prevent freezer burn.

What can I use if I don't have heavy cream for ganache?

You can use coconut cream or a non-dairy milk alternative mixed with a little cornstarch as a substitute for heavy cream in ganache.

Can I make this cake gluten-free?

Yes, you can substitute all-purpose flour with a gluten-free flour blend to make the cake gluten-free. Make sure to check that all other ingredients are also gluten-free.



www.savorydiscovery.com

Chocolate Hazelnut Cake

Conclusion

The Chocolate Hazelnut Cake is a delightful treat that perfectly balances rich chocolate flavors with the nutty essence of hazelnuts. This cake is not just a dessert but an experience, ideal for any celebration or simply to enjoy with a cup of coffee. The luxurious ingredients come together to create a moist and decadent cake that is sure to impress family and friends.

More recipes suggestions and combination

Chocolate Hazelnut Truffles

Indulge in rich chocolate truffles infused with hazelnut cream for a perfect bite-sized treat.

Hazelnut Chocolate Spread

Create your own creamy hazelnut chocolate spread to enjoy on toast or as a dip for fruits.

Chocolate Hazelnut Cookies

Bake delicious cookies that combine the flavors of chocolate and hazelnuts for a chewy yet crunchy texture.

Hazelnut Latte

Enjoy a cozy beverage by adding hazelnut syrup to your favorite espresso or coffee drink.

Chocolate Hazelnut Muffins

Start your day with soft and fluffy muffins packed with chocolate chips and crunchy hazelnuts.

Hazelnut Chocolate Bark

Make a simple yet elegant chocolate bark topped with chopped hazelnuts for a quick and satisfying snack.



Chocolate Hazelnut Cake