



One-Bowl Nutella Cake



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Introduction

If you are looking for an easy and delicious dessert to satisfy your chocolate cravings, look no further than the One Bowl Nutella Cake. This cake is not only simple to make but also incredibly rich and moist, thanks to the star ingredient, Nutella. Perfect for any occasion or just as a sweet treat at home, this recipe will quickly become a favorite among family and friends.

Detailed Ingredients with measures

To create this delectable cake, you will need the following ingredients:

- All-purpose flour: 1.5 cups
- Granulated sugar: 1 cup
- Unsweetened cocoa powder: 1/2 cup
- Baking powder: 1 teaspoon
- Baking soda: 1 teaspoon
- Salt: 1/2 teaspoon
- Nutella: 1 cup
- Milk: 1/2 cup
- Vegetable oil: 1/4 cup
- Eggs: 2 large
- Vanilla extract: 1 teaspoon
- Boiling water: 1 cup

Prep Time

Preparation time for this One Bowl Nutella Cake is approximately 15 minutes. This quick prep allows you to get the cake into the oven

swiftly, and soon enough, your kitchen will be filled with the irresistible aroma of baking chocolate.

Cook Time, Total Time, Yield

The cake takes about 30 to 35 minutes to bake. In total, from prep to serving, it will take roughly 50 minutes to 1 hour. This recipe yields a delightful 9-inch round cake, perfect for serving at celebrations or enjoying as a personal indulgence. Enjoy every bite!



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Detailed Directions and Instructions

Step 1: Preheat the Oven

Preheat your oven to 180°C (350°F) and prepare a round cake pan by greasing it or lining it with parchment paper.

See also Pecan Cream Pie

Step 2: Combine Ingredients

In a large mixing bowl, add sugar, flour, cocoa powder, baking powder, baking soda, and salt. Whisk the dry ingredients together until evenly mixed.

Step 3: Add Wet Ingredients

To the bowl with the dry ingredients, add Nutella, milk, vegetable oil, and vanilla extract. Mix until the batter is smooth and there are no lumps.

Step 4: Incorporate Eggs

Add eggs to the mixture and whisk until fully combined. Ensure the batter is well blended and creamy.

Step 5: Transfer the Batter

Pour the cake batter into the prepared cake pan. Use a spatula to spread the batter evenly if needed.

Step 6: Bake the Cake

Place the cake pan in the preheated oven and bake for 30-35 minutes

or until a toothpick inserted into the center of the cake comes out clean.

Step 7: Cool the Cake

Once baked, remove the cake from the oven and allow it to cool in the pan for about 10 minutes before transferring it to a wire rack to cool completely.

Step 8: Serve and Enjoy

When the cake is completely cool, you may decorate it with more Nutella or your favorite frosting before serving.

Notes

Note 1: Storage Instructions

Store any leftover cake in an airtight container at room temperature for up to 3 days.

Note 2: Baking Time Variation

Baking time may vary depending on your oven; always check for doneness with a toothpick.

Note 3: Gluten-Free Option

You can substitute all-purpose flour with a gluten-free flour blend for a gluten-free version of the cake.

See also Whole Wheat Banana Bread

Note 4: Additional Flavor

Feel free to add chocolate chips or chopped nuts for extra flavor and texture in the cake.



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Cook techniques

One-Bowl Mixing

Using a single bowl for mixing simplifies preparation and minimizes cleanup. This technique allows for efficient combining of ingredients while ensuring they are evenly mixed without overworking the batter.

Melting Ingredients

Gently melting ingredients like Nutella ensures a seamless blend with other components. This can be achieved using a microwave or stovetop to avoid burning and to maintain a smooth consistency.

Folding Technique

When incorporating dry ingredients into wet mixtures, use a folding technique to maintain airiness. This preserves the cake's light texture and prevents the batter from becoming dense.

Testing for Doneness

Insert a toothpick into the center of the cake to check for doneness. If it comes out clean or with a few crumbs, the cake is ready; if wet batter clings to it, it needs more baking time.

FAQ

Can I substitute Nutella with another spread?

Yes, you can use other chocolate spreads or nut butters, but this will alter the flavor and texture slightly.

How should I store the Nutella cake?

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

Can I add nuts or chocolate chips to the cake?

Absolutely! Adding nuts or chocolate chips can enhance the flavor and texture of the cake.

What if I don't have a mixing bowl?

If you lack a mixing bowl, you can use any large, clean container that allows enough space to combine all ingredients without spilling.

See also [Philly Cheesesteak Pasta](#)

Can this cake be frozen?

Yes, you can freeze the cake. Wrap it tightly in plastic wrap and then in foil before placing it in the freezer for up to 2 months.



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Conclusion

This one-bowl Nutella cake is a delightful dessert that combines the rich, creamy flavor of Nutella with a moist and fluffy texture. Its simplicity in preparation makes it a perfect choice for both novice and seasoned bakers. Enjoy it as an indulgent treat for any occasion or a quick pick-me-up during the week.

More recipes suggestions and combination

Chocolate Hazelnut Swirl Brownies

Take your love for Nutella to the next level by adding swirls of Nutella into a decadent brownie batter for a rich and fudgy dessert.

Nutella-Stuffed Pancakes

Transform your breakfast by filling fluffy pancakes with warm Nutella, creating an oozy center that everyone will enjoy.

Nutella Banana Bread

Elevate traditional banana bread by incorporating Nutella into the batter for a chocolaty twist that pairs perfectly with the sweetness of bananas.

Nutella Milkshake

Blend together Nutella with ice cream and milk for a dreamy milkshake that's perfect for satisfying your sweet cravings.

Nutella Cheesecake Bars

Create delicious cheesecake bars with a creamy Nutella filling and a chocolate cookie crust for a rich dessert that's easy to share.

Nutella Croissants

Fill buttery croissants with Nutella for an easy and quick pastry that's perfect for breakfast or an afternoon snack.



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