

Non-stick cake pan Bundt Cake



Item no. 661165 (ø 21.0cm)



STÄDTER®

Chocolate-Cappuccino Bundt Cake

WORKING TIME: APPROX. 25 MIN. | BAKING TIME: APPROX. 50 MIN.

Ingredients for the dough: 300 g soft butter, 150 g sugar, 3 tbsp cappuccino powder, 1 pinch salt, 6 eggs, 280 g melted dark chocolate coating, 200 g ground hazelnuts, 200 g flour, 2 tsp baking powder | **In addition for the chocolate glaze:** 200 g tempered chocolate coating, 50 g roughly chopped hazelnuts

Preparing the dough:

Beat butter, sugar, cappuccino powder and salt together until light and creamy. Add eggs one at a time, then stir in the melted chocolate coating. Combine hazelnuts, flour and baking powder, then fold in gently. Pour batter into baking pan and bake it in a preheated oven at 180°C top/bottom heat (165°C fan) for approx. 50 minutes. After

baking, let cake cool in the pan for about 20 minutes. Then place upside down on a cake rack and let cool completely.

For the icing, drizzle tempered chocolate coating over the cake, then sprinkle with hazelnuts and serve.

