

	ø 16,0cm	ø 21,0cm	
Ingredients for the dough	soft butter	150g	300g
	sugar	75g	150g
	cappuccino powder	1,5 tbsp	3 tbsp
	salt	1 pinch	1 pinch
	eggs	3	6
	melted dark chocolate coating	140g	280g
	ground hazelnuts	100g	200g
	flour	100g	200g
	baking powder	1 tsp	2 tsp

In addition for the chocolate glaze:

tempered chocolate coating	100g	200g
roughly chopped hazelnuts	25g	50g

Baking time:

180 °C 165 °C	35 min.	50 min.
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Working time: approx. 25 min. **Baking time:** approx. 35 / 50 min.

Preparation of 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 in preheated oven. 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.

Please note: We cannot guarantee the correct translation of the recipe!

Our product tip:

Non-stick cake pan Bundt Cake
Item no. 661165 (ø 21.0cm)

