



## "NUTELLA" LAYER CAKE

### *Directions*

#### **What You'll Need:**

1 Package Keto Queen Kreation's Yellow Cake Mix  
1 tsp Sweet Life Flavor Company Hazelnut Drops  
(use KETOQUEENKREATIONS15 for 15% off)

#### **Keto "Nutella" Filling**

1 3/4 cups hazelnuts  
3/4 cup unsweetened cocoa powder  
2 tbsp oil  
3 TBSP powdered sweetener  
10 drops hazelnut flavor extract (optional)

#### **Chocolate Frosting**

1 1/2 cups butter, softened  
1/2 cup powdered sweetener of choice  
10 TBSP unsweetened cocoa powder  
1 TBSP heavy cream  
1 TSP vanilla extract

#### **How to Prepare Cake**

1. Preheat oven to 350°.
2. Prepare cake mix as directed on the pouch
3. Grease two 8" round cake pans and divide batter between the two
4. Bake for 15-20 mins or until tooth pick comes out clean
5. Once cooled place one layer on a serving dish and top it with desired amount of Nutella. Place second layer on top and frost as desired.

#### **How to Prepare "Nutella" Filling:**

1. Preheat oven to 400°
2. Line a small baking sheet with parchment paper, spread hazelnuts on the pan. Bake for 10 minutes
3. In a blender or food processor, add in roasted hazelnuts and blend until silky
4. Add the remaining ingredients and blend again
5. Set aside until ready to use

#### **How to Prepare Frosting:**

1. In a medium bowl using a hand blender, beat butter and sweetener until smooth
2. Add cocoa powder and mix well. Add remaining ingredients and blend together until frosting consistency forms about 2 minutes
3. Spread over top of cake

Takes 20 minutes baking, 1 hour total, Serves 12 people

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