

Italian Chocolate Mascarpone Ciambellone

with Nutella Ganache

Italy has a rich history of baking with olive oil and its dairy products are a fantastic complement. This Chocolate Mascarpone ring cake has a firm crust, but is perfectly moist.

the Cake

CHOCOLATE CAKE MIX

YOU WILL NEED

- 3 large eggs (about 189g, weighed with shell)
- $\frac{2}{3}$ cup mild extra-virgin olive oil (134g)
- 1 cup mascarpone cheese (8oz, 226g)
- $\frac{1}{2}$ cup brewed coffee or water (120g)
- $\frac{3}{4}$ cup roughly chopped hazelnuts optional

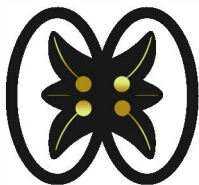
Preheat oven to 325°F. Grease a 9 or 10-inch tube pan and line the bottom with parchment paper.

Beat eggs at high speed for 3-5 minutes until light and fluffy. With the mixer still running, gradually add the olive oil in a thin drizzle and beat until thick and creamy.

Add the mascarpone cheese and mix on medium-high speed until thoroughly combined. Add the coffee and the chocolate cake mix and mix on medium-low until well combined. If desired, stir in the hazelnuts.

If you want to skip the ganache, stir-in $\frac{1}{2}$ cup of chocolate chips and reduce chopped hazelnuts to $\frac{1}{2}$ cup. Pour the batter into the prepared pan and top with chocolate sprinkles and hazelnuts. Bake as directed below.

Pour batter into prepared pan and bake for 55-60 minutes until toothpick inserted in center comes out clean or with a few moist crumbs. Cool in baking pan for 5-10 minutes before unmolding.



the Ganache

YOU WILL NEED

- $\frac{2}{3}$ cup heavy cream (160g)
- $\frac{2}{3}$ cup semi-sweet chocolate, chopped (4oz, 113g)
- $\frac{1}{4}$ cup Nutella (74g) or other hazelnut chocolate spread
- 1 teaspoon vanilla extract

Heat the heavy cream over low heat until simmering, but not boiling. Remove from heat and add the chopped chocolate, then let stand for 3 minutes.

Add the Nutella and vanilla extract and stir with a small whisk until well combined and smooth.

Pour the warm ganache over the cooled cake.