

Argentinian Dulce de Leche Cake

with Cinnamon Sugar

Dulce de leche, a beloved Argentinian condensed milk treat, gives this cake a caramel-like flavor which is complemented by the crunchy hazelnuts. If desired, skip the cinnamon sugar and simply drizzle dulce de leche over the cake.

the Cake

VANILLA CAKE MIX

YOU WILL NEED

- 3 large eggs (about 189g, weighed with shell)
- $\frac{2}{3}$ cup mild extra-virgin olive oil (134g)
- $\frac{2}{3}$ cup milk (160g)
- $\frac{1}{3}$ cup dulce de leche (100g)
- Finely grated orange zest from an orange
- $\frac{1}{2}$ cup chopped hazelnuts, if desired

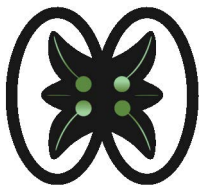
Preheat oven to 325°F. Grease a 9 or 10-inch tube pan and line the bottom with parchment paper.

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 milk, dulce de leche, orange zest and the vanilla cake mix. Beat on low speed for one minute until well combined.

Stir in the hazelnuts, if desired.

Pour batter into prepared pan and bake for 40-45 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 Sugar

YOU WILL NEED

- $\frac{1}{4}$ cup unsalted butter, melted (28g)
- $\frac{1}{4}$ cup granulated sugar (50g)
- 2 teaspoons ground cinnamon

Brush the cooled cake with melted butter.

Combine sugar and ground cinnamon, then sprinkle all over cake.