

# Hazelnut Chocolate Marble Cake Recipe

This truly indulgent marbled chocolate cake is sure to impress guests! With hints of hazelnut and vanilla, this treat is a perfect addition to the dessert table, afternoon teas and is especially enjoyed with a cup of tea! With a quirky pattern, this pound cake is simple and tastes delicious.

## Information

- Makes: 12 servings
- Prep Time: 30 min
- Cook Time: 35 min

## Ingredients

- 225g Unsalted Butter (Softened)
- 250g Chocolate Hazelnut Spread
- 70g Hazelnuts (Roughly Chopped)
- 1 Tsp of Vanilla Extract
- 120g (All-Purpose Flour)
- 100g Sugar (Divided)
- 8 Eggs (Separated)
- 1 Pinch of Salt

## Method

1. Preheat the oven to 350°F / 175°C / Gas Mark 4. With low-fat cooking spray / non-stick pan spray, coat 12 mini loaf pans.
2. Add the butter and 50g of sugar to the bowl of the KitchenAid® Artisan Mini Stand Mixer. Place the flat beater and bowl onto the mixer and turn to speed 4 for approx. 5 minutes or until light & fluffy.
3. Continuing on Speed 4, add egg yolks, one at a time, beating well after each addition. Stop and scrape the bowl.
4. Add hazelnuts and flour. Turn to Speed 2 and mix until well blended. Transfer the mixture to a large bowl. In a separate bowl, add the egg white and mix until the mixture begins to hold its shape.

5. Gradually add remaining 50g sugar and whip until whites hold soft (but not stiff), slightly glossy peaks.
6. Stir one-fourth of the egg white mixture into hazelnut mixture to lighten the batter. Add remaining egg white mixture and fold in gently with a spatula just until blended.
7. Remove one-fourth of the batter to a separate bowl; add chocolate hazelnut spread and the vanilla extract. Fold in gently with a spatula.
8. Fill each loaf pan one-fourth full with yellow batter. Top each with a thin layer of the chocolate batter, followed by another layer of yellow batter. Fill each pan no more than three fourths full. *(For a marbled effect, use a toothpick to swirl batter in circles).*
9. Bake for 35 to 45 minutes or until a knife comes out the cake clean.

Serve at a family Christmas buffet and we are sure this will be a firm family favourite!