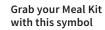




Indulgent Double Chocolate Cake with Ganache & Candied Hazelnuts







Dark Chocolate





Cocoa Powder







Vanilla-Flavoured



Syrup

White Chocolate Chips



Light Cooking Cream





Prep in: 20 mins Ready in: 1 hour 30 mins

This double chocolate cake is so moist and rich that just one slice will be sure to cure any sweet craving. Top off this fudgy delight with a dark chocolate ganache and candied hazelnuts for extra decadence.

Pantry items

Bicarb Soda, Eggs, Milk, Vegetable Oil, Brown Sugar

SBS



Before you start

Wash your hands and any fresh food.

You will need

Deep 20cm medium round cake tin lined with baking paper · Small saucepan · Medium frying pan

Ingredients

| | 6-8 Slices |
|-------------------------|-----------------|
| dark chocolate chips | 1 packet |
| basic sponge mix | 1 medium packet |
| cocoa powder | 1 medium packet |
| caster sugar | 1 medium packet |
| bicarb soda* | 1 tsp |
| eggs* | 2 |
| milk* | 180ml |
| vegetable oil* | 80ml |
| vanilla-flavoured syrup | 1 medium packet |
| boiling water* | 150ml |
| white chocolate chips | 1 packet |
| light cooking cream | 1 medium packet |
| hazelnuts | 1 medium packet |
| brown sugar* | 1 tbs |
| water* | 2 tsp |
| *Pantry Items | |

Nutrition

| Avg Qty | Per Serving* | Per 100g |
|------------------|-----------------|-----------------|
| Energy (kJ) | 2740kJ (655Cal) | 1469kJ (351Cal) |
| Protein (g) | 11.2g | 6g |
| Fat, total (g) | 31.6g | 16.9g |
| - saturated (g) | 12.2g | 6.5g |
| Carbohydrate (g) | 80.8g | 43.3g |
| - sugars (g) | 58.2g | 31.2g |
| Sodium (mg) | 481mg | 258mg |

The quantities provided above are averages only. *Nutritional information is based on 7 servings.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



Get prepped

- Preheat oven to 180°C/160°C fan-forced. Grease and line the cake tin with baking paper.
- Boil the kettle.
- In a medium heatproof bowl, place dark chocolate chips.



Make the cake batter

- In a large heatproof bowl, use a whisk to combine basic sponge mix, cocoa powder, caster sugar and the bicarb soda.
- Add the eggs, the milk, the vegetable oil and vanilla-flavoured syrup and whisk until smooth and well combined.
- Whisking constantly, gradually add 150ml
 boiling water until smooth and combined.

TIP: The batter will be runny, this makes for a moist cake!



Bake the cake

- Pour cake batter into the lined cake tin, then evenly sprinkle with white chocolate chips.
- Bake for 50 minutes to 1 hour or until firm to touch and an inserted skewer comes out clean.
- Set aside to cool completely in the tin.



Make the ganache

- While the cake is baking, in a small saucepan, heat light cooking cream over medium heat until just steaming, 1-2 minutes.
- Pour **cream** over **dark chocolate chips**, then stir until melted and combined.
- Place in the fridge to cool, **20-30 minutes**.

TIP: You want the cream steaming but not boiling!



Make the candied hazelnuts

- Meanwhile, heat a medium frying pan over medium heat.
- Cook hazelnuts, the brown sugar, the water and a pinch of salt, stirring, until bubbling and caramel has thickened and darkened,
 4-5 minutes.
- Transfer to a sheet of baking paper and spread out to cool completely.

TIP: Cooling the caramel completely will ensure the coating is crunchy and not chewy.



Serve up

- When the cake has cooled, transfer to a serving plate and spread with the chocolate ganache.
- Roughly chop candied hazelnuts and sprinkle over the cake. Slice and serve. Enjoy!



Scan here if you have any questions or concerns





Did we make your tastebuds happy? Let our culinary team know: hellofresh.com.au/rate