



Double Chocolate Cake

with Ganache & Candied Hazelnuts

Grab your Meal Kit with this symbol



Dark Chocolate Chips



Light Cooking Cream



Basic Sponge Mix



Cocoa Powder



Caster Sugar



Vanilla-Flavoured Syrup



White Chocolate Chips



Hazelnuts

Prep in: **20 mins**
Ready in: **1hr 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

Before you start

Remember to wash your hands for 20 seconds before you get cooking.

You will need

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

Ingredients

	6-8 Slices
dark chocolate chips	1 packet
light cooking cream	1 medium 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
brown sugar*	1 tbs
water*	2 tsp
hazelnuts	1 medium packet

*Pantry Items

Nutrition

Avg Qty	Per Serving*	Per 100g
Energy (kJ)	2730kJ (652Cal)	1500kJ (358Cal)
Protein (g)	10.5g	5.8g
Fat, total (g)	32.8g	18.0g
- saturated (g)	14.3g	7.8g
Carbohydrate (g)	78.3g	42.9g
- sugars (g)	54.3g	29.8g
Sodium (mg)	490mg	269mg

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. In a medium heatproof bowl, place **dark chocolate chips**.



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 skewer inserted comes out clean. Set aside to cool completely in the tin.



Make the ganache

In a small saucepan, heat **light cooking cream** over medium heat until just steaming, **1-2 minutes**. Pour **cream** over **chocolate**, 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

While the cake is baking, heat a medium frying pan over medium heat. Cook **brown sugar**, the **water** and a pinch of **salt** until melted and bubbling. Add **roasted hazelnuts** to pan and cook, stirring, until the caramel has thickened, **2-3 minutes**. Transfer to a sheet of baking paper and spread out to cool completely.

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



Make the cake batter

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

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



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!

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