



Double Chocolate Cake

with Ganache & Candied Hazelnuts

Grab your Meal Kit with this symbol



Basic Sponge Mix



Cocoa Powder



Caster Sugar



Vanilla-Flavoured Syrup



Hazelnuts



Dark Chocolate Chips



White Chocolate Chips



Light Cooking Cream

Prep in: 20 mins
Ready in: 90 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'll also need to give your fruit and veggies a wash.

You will need

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

Ingredients

	6-8 Slices
olive oil*	refer to method
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 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 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!



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.



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.



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!

We're here to help!

Scan here if you have any questions or concerns



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