



Chocolate Hazelnut Cake with Praline Chocolate Crunch

READY IN



45 min.

SERVINGS



12

CALORIES



882 kcal

DESSERT

Ingredients

- ☐ 0.5 cup butter (or ground roasted hazelnuts)
- ☐ 12 servings warm chocolate glaze
- ☐ 1 cup cocoa powder unsweetened
- ☐ 2 tablespoons plus
- ☐ 3.5 ounces chocolate dark 72% chopped (do not exceed cacao)
- ☐ 8 large eggs
- ☐ 1 cup flour all-purpose
- ☐ 1 cup hazelnuts (reserved from praline chocolate crunch)

- ☐ 0.3 cup hazelnuts
- ☐ 1.5 cups hazelnuts toasted
- ☐ 1.8 cups cup heavy whipping cream chilled divided
- ☐ 1 pinch kosher salt
- ☐ 4 ounces chocolate chopped (such as Lindt or Scharffen Berger)
- ☐ 0.5 cup orange liqueur
- ☐ 1.8 cups oatmeal cornflakes crushed
- ☐ 1 cup sugar divided
- ☐ 5 tablespoons butter unsalted cubed room temperature
- ☐ 1 teaspoon vegetable oil

Equipment

- ☐ food processor
- ☐ bowl
- ☐ frying pan
- ☐ baking sheet
- ☐ sauce pan
- ☐ baking paper
- ☐ oven
- ☐ aluminum foil
- ☐ pastry brush

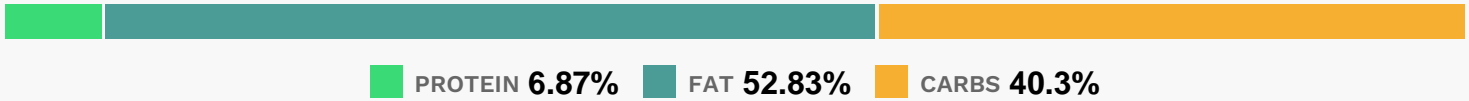
Directions

- ☐ Line 2 rimmed baking sheets with parchmentpaper. Stir sugar and 1/3 cup water in a smallsaucepan over medium–low heat untilsugar dissolves. Increase heat and cookwithout stirring, occasionally swirling panand brushing down sides with a wet pastry brush, until amber in color, 7–8 minutes.Stir in hazelnuts, then pour onto 1 preparedsheet, separating nuts.
- ☐ Let cool.
- ☐ Transfer candied nuts to a food processor.

- ☐ Add hazelnut oil and purée until smooth to make praline paste.
- ☐ Combine both chocolates and 3 tablespoons praline paste in a medium metal bowl (reserve remaining praline paste for praline mousse layer). Set bowl over a saucepan of simmering water and stir until chocolate is melted and mixture is smooth.
- ☐ Remove from heat and stir in salt, then cereal.
- ☐ Spread out in a thin layer (about 1/8") on second prepared baking sheet. Chill until set, about 30 minutes. DO AHEAD: Can be made 1 day ahead. Cover and keep chilled. Cover and chill remaining praline paste.
- ☐ Preheat oven to 375°F. Line a 17x11x1" sheet pan with parchment paper; butter paper. Sift flour and cocoa powder into a medium bowl and set aside. Separate 4 eggs, placing yolks in a large bowl and whites in a medium bowl. Using an electric mixer, beat yolks with 1/2 cup sugar on medium speed until thick and light yellow, about 3 minutes. Beat in 4 whole eggs, one at a time, blending well between additions.
- ☐ Using clean, dry beaters, beat egg whites with remaining 1/2 cup sugar and corn syrup until slightly thickened and frothy, about 2 minutes.
- ☐ Add egg-white mixture to egg-yolk mixture and beat to blend.
- ☐ Add flour-cocoa powder mixture; fold just to blend.
- ☐ Spread out evenly on prepared baking sheet.
- ☐ Bake until a tester inserted into center of cake comes out clean, about 15 minutes.
- ☐ Let cool completely. Invert cake onto a large cutting board or baking sheet and peel off parchment.
- ☐ Brush cake all over with brandy. DO AHEAD: Can be made 1 day ahead. Store airtight at room temperature.
- ☐ Bring cream to a boil in a small saucepan. Purée hot cream, hazelnut butter, and salt in a food processor.
- ☐ Let cool to room temperature. With machine running, add butter, 1 tablespoon at a time, puréeing until smooth between additions. DO AHEAD: Can be made 1 day ahead. Cover and chill. Return to room temperature before using.
- ☐ Combine chocolate, praline paste, and butter in a medium bowl. Bring 3/4 cup cream to a boil in a small saucepan; pour over chocolate mixture.
- ☐ Let stand for 1 minute, then stir until melted and smooth. Beat remaining 1 cup chilled cream until soft peaks form. Fold whipped cream into chocolate mixture. DO AHEAD: Can be made 1 day ahead. Cover and chill.

- ☐ Spread nut ganache over cake and chill in freezer until set, about 15 minutes.
- ☐ Spread mousse over ganache and chill in freezer until set, about 15 minutes.
- ☐ Cut cake crosswise into thirds; stack layers on top of each other. Trim edges, then spread Chocolate Glaze over top and sides of cake. Freeze until set, about 1 hour.
- ☐ Place in refrigerator and chill overnight. DO AHEAD: Can be made 2 days ahead. Tent with foil and keep chilled.
- ☐ Let cake stand at room temperature for 30 minutes before serving. Break up praline chocolate crunch into large shards and arrange on top of cake.
- ☐ Garnish with roasted hazelnuts.

Nutrition Facts



Properties

Glycemic Index: 27.06, Glycemic Load: 21.09, Inflammation Score: -9, Nutrition Score: 34.238695580026%

Flavonoids

Cyanidin: 1.85mg, Cyanidin: 1.85mg, Cyanidin: 1.85mg, Cyanidin: 1.85mg, Catechin: 4.97mg, Catechin: 4.97mg, Catechin: 4.97mg, Catechin: 4.97mg, Epigallocatechin: 0.76mg, Epigallocatechin: 0.76mg, Epigallocatechin: 0.76mg, Epigallocatechin: 0.76mg, Epicatechin: 14.14mg, Epicatechin: 14.14mg, Epicatechin: 14.14mg, Epicatechin: 14.14mg, Epigallocatechin 3-gallate: 0.29mg, Epigallocatechin 3-gallate: 0.29mg, Epigallocatechin 3-gallate: 0.29mg, Epigallocatechin 3-gallate: 0.29mg, Quercetin: 0.72mg, Quercetin: 0.72mg, Quercetin: 0.72mg, Quercetin: 0.72mg

Nutrients (% of daily need)

Calories: 882.1kcal (44.1%), Fat: 53.35g (82.07%), Saturated Fat: 22.78g (142.35%), Carbohydrates: 91.58g (30.53%), Net Carbohydrates: 83.42g (30.33%), Sugar: 47.3g (52.56%), Cholesterol: 196.5mg (65.5%), Sodium: 381.92mg (16.61%), Alcohol: 2.56g (100%), Alcohol %: 1.43% (100%), Caffeine: 31.89mg (10.63%), Protein: 15.6g (31.2%), Manganese: 2.32mg (116.21%), Iron: 14.63mg (81.27%), Copper: 1.06mg (53.15%), Vitamin B2: 0.89mg (52.19%), Vitamin B1: 0.76mg (50.38%), Folate: 193.55µg (48.39%), Vitamin B6: 0.86mg (43.14%), Vitamin B3: 7.67mg (38.33%), Vitamin B12: 2.13µg (35.57%), Vitamin E: 5.31mg (35.39%), Vitamin A: 1699.39IU (33.99%), Magnesium: 133.23mg (33.31%), Fiber: 8.16g (32.64%), Phosphorus: 310.5mg (31.05%), Selenium: 20.64µg (29.48%), Zinc: 2.55mg (17.01%), Vitamin D: 2.55µg (17.01%), Potassium: 542.03mg (15.49%), Vitamin C: 9.19mg (11.13%), Vitamin B5: 1.06mg (10.61%), Calcium: 100.65mg (10.07%), Vitamin K: 8.29µg (7.89%)