



Cinnamon and Chocolate Spread Sponge

READY IN



80 min.

SERVINGS



8

CALORIES



452 kcal

CONDIMENT

DIP

SPREAD

Ingredients

- ☐ 1 teaspoon double-acting baking powder
- ☐ 0.8 cup butter softened
- ☐ 0.3 cup nutella
- ☐ 3 eggs beaten
- ☐ 2 teaspoons ground cinnamon
- ☐ 1 cup muscovado sugar light
- ☐ 0.3 cup milk
- ☐ 1.5 cups self-rising flour
- ☐ 0.3 cup chocolate chips white

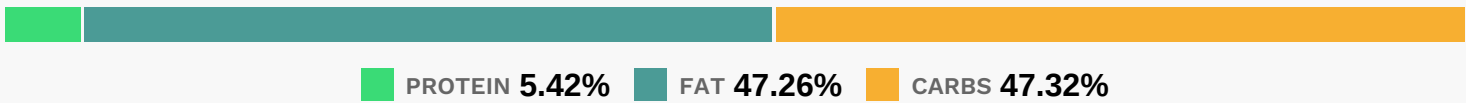
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ baking paper
- ☐ oven
- ☐ cake form

Directions

- ☐ Preheat the oven to 350 degrees F (175 degrees C). Grease and flour an 8-inch round cake pan, or line with parchment paper.
- ☐ In a medium bowl, mix together the butter and sugar until smooth. Stir in the milk and beaten eggs until well blended.
- ☐ Combine the self-rising flour, baking powder and cinnamon; stir until the batter until smooth.
- ☐ Pour about three quarters of the batter into the prepared cake pan. Spoon in the chocolate hazelnut spread, and swirl into the batter using two fingers.
- ☐ Pour the rest of the batter into the pan, and carefully spread out to the sides.
- ☐ Sprinkle the white chocolate chips over the top.
- ☐ Bake for 1 hour in the preheated oven, until nicely browned and springy to the touch.

Nutrition Facts



Properties

Glycemic Index:43.92, Glycemic Load:15.18, Inflammation Score:-4, Nutrition Score:6.5495651881008%

Nutrients (% of daily need)

Calories: 452.22kcal (22.61%), Fat: 24.06g (37.01%), Saturated Fat: 15.41g (96.31%), Carbohydrates: 54.19g (18.06%), Net Carbohydrates: 52.84g (19.21%), Sugar: 35.58g (39.53%), Cholesterol: 109.23mg (36.41%), Sodium: 233.29mg (10.14%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 6.21g (12.42%), Selenium: 15.66µg (22.38%), Manganese: 0.38mg (18.87%), Vitamin A: 637.18IU (12.74%), Calcium: 105.78mg (10.58%), Phosphorus: 104.74mg (10.47%), Vitamin E: 1.3mg (8.63%), Vitamin B2: 0.14mg (8.19%), Iron: 1.22mg (6.78%), Copper: 0.12mg (5.83%), Fiber:

1.35g (5.39%), Vitamin B5: 0.51mg (5.13%), Magnesium: 18.76mg (4.69%), Vitamin B12: 0.28µg (4.68%), Folate: 18.14µg (4.53%), Potassium: 155.83mg (4.45%), Zinc: 0.62mg (4.14%), Vitamin B6: 0.06mg (3.25%), Vitamin B1: 0.04mg (2.82%), Vitamin D: 0.41µg (2.76%), Vitamin K: 2.48µg (2.36%), Vitamin B3: 0.38mg (1.91%)