



Nut cake with raspberries and chocolate

Ingredients

Hazelnut Cake:

- ♥ 75 g butter
- ♥ 2 dl sugar
- ♥ 2 eggs
- ♥ 100 g ground hazelnuts
- ♥ 50 g chopped hazelnuts
- ♥ 1.5 dl all-purpose flour
- ♥ 2 tsp baking powder
- ♥ 2 tbsp vanilla sugar
- ♥ 1 dl milk

Cream:

- ♥ 3 dl heavy cream
- ♥ 1 tbsp powdered sugar

Decoration:

- ♥ 300 g fresh raspberries
- ♥ 30 g dark chocolate

Instructions

Hazelnut Cake:

Beat soft butter and sugar. Add the eggs and continue beating until you get a light and thick buttercream.

Grind 100 g hazelnuts in an almond grinder until they are finely ground. Coarsely chop 50 g hazelnuts. Mix this together with all-purpose flour, baking powder, and



vanilla sugar. Fold this into the buttercream along with the milk and stir until you get a smooth and lump-free batter.

Pour the cake batter into a round mold (22 cm in diameter) with baking paper at the bottom. Smooth the surface. Bake the cake on a rack in the middle of the oven at 170°C for about 35 minutes.

Cool the cake completely in the mold (see tips). Loosen the cake from the mold, turn it over onto a cake plate, and remove the baking paper. Place the cake base on a cake plate.

Cream and decoration:

Whip cream and powdered sugar to a thick consistency. Spread the cream over the cake.

Decorate with fresh raspberries and chopped chocolate.

Tips

♥ It's wise to let the cake cool completely before removing it from the cake tin. This way, it becomes firmer and easier to remove without breaking. It's also important that the cake is completely cooled before you cover it with whipped cream, otherwise, the cream will melt.

♥ The nut cake can happily be made the day before serving and can also be frozen. However, the cake should be served on the same day it is covered with cream and fresh raspberries.

♥ The cake can, of course, also be topped with other types of berries.

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