Nut cake with raspberries and chocolate



Ingredients

Nut cake:
♥ 75 g butter
♥ 2 dl sugar
♥ 2 eggs
♥ 100 g hazelnuts, ground
♥ 50 g hazelnuts, chopped
♥ 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 cooking chocolate

Instructions

Nut 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. Chop 50 g hazelnuts coarsely. Mix this together with 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.

Place the cake batter in a round tin (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 tin (see tips). Loosen the cake from the tin, invert it 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 into a thick cream. Spread the cream over the cake.

Decorate with fresh raspberries and chopped chocolate.

Tips

♥ It is wise to let the cake cool completely before removing it from the cake pan. This makes it firmer and easier to remove from the pan without it 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 preferably be made the day before serving, and it can also be frozen. However, the cake should be served on the same day it's covered with cream and fresh raspberries.

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

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