

Hazelnut cake (gluten free)

Ingrédients

- 4 eggs
- 70g sugar (1)
- 250g hazelnut powder
- 70g sugar (2)
- 5g baking powder
- 150g spread

Préparation

1. Today I share with you the recipe of a very simple cake that requires only 4 ingredients, or 5 if you choose like me to fill it with the spread of your choice.
2. On top of that it is gluten free, no added fat, but still ultra gourmet with a very pronounced taste of hazelnut.
3. I used homemade hazelnut powder, made from previously roasted hazelnuts; keep in mind that the more taste your hazelnut powder has, the better your cake will be.
4. For decoration: a little spread, some roasted hazelnuts and a little powdered sugar.
5. Recipe : A few hours in advance, put the chocolate spread on a sheet of parchment paper, you have to spread it in a circle slightly smaller than your cake pan, and put it in the freezer.
6. Whisk a whole egg, 3 egg yolks and the sugar (1) to whiten the mixture.
7. Add the hazelnut powder and the baking powder.
8. Whisk the egg whites and gradually add the sugar (2).
9. Add them delicately to the first mixture while stirring in the maryse.
10. Pour half of the dough into the buttered and floured pan.
11. Place in the center the frozen spread and cover with the remaining cake dough.
12. Bake in the preheated oven at 180°C for approx.
13. 45 minutes.
14. Allow to cool, then remove the cake from the mould and decorate it as you wish before enjoying !