

Coffee, hazelnut & vanilla marbled cake

Ingrédients

- 35g butter
- 60g sugar
- 15g hazelnut puree
- 10g trablit (coffee extract)
- 50g egg
- 25g hazelnut powder
- 50g flour
- 3g baking powder
- 25g full cream
- 90g butter
- 75g sugar
- 1 vanilla bean
- 3 eggs
- 150g flour
- 6g baking powder
- 50g full cream

Préparation

1. Even after all the recipes in my book, I still have plenty of new cake ideas, and here's the latest: a chocolate-free marbled coffee/hazelnut & vanilla version, one of my favorite combinations!
2. The recipe is super easy to make, and if you want a more elaborate result, you can always add a praline ganache insert and/or a chocolate icing, even though the cake is already delicious in its simple version
Prep time : 20 minutes + 55 minutes cooking For a 20cm cake : Coffee & hazelnut dough: butter sugar hazelnut puree trablit (coffee extract) egg hazelnut powder flour baking powder full cream Mix the butter with the sugar, then add the hazelnut puree and the trablit.
3. Then add the egg, whisking well.
4. Stir in the hazelnut powder, then the sifted flour and baking powder.
5. Finish by adding the cream.
6. Vanilla dough : butter sugar 1 vanilla bean 3 eggs flour baking powder full cream Mix the butter with the sugar and the seeds of the vanilla bean.
7. Add eggs one at a time, mixing well after each addition.
8. Sift in the flour and baking powder, and finish with the cream.
9. Cooking : Preheat the oven to 160°C.
10. Pour the doughs into two piping bags.
11. Pipe the two doughs alternately in the pan, then draw a thin line of butter in the center.
12. Bake for 55 minutes (the tip of a knife should come out dry).
13. Unmold on a rack and let cool before enjoying!