



Recipes

Hazelnut Vanilla Coffee Torte

Chocolate and hazelnut in perfect harmony.

Cake:

1 7/8 cups (450 ml) all-purpose flour
2 tsp (10 ml) baking powder
¼ tsp (1 ml) salt
1 1/3 cups (300 ml) ground hazelnuts

¼ cup (50 ml) double strength, brewed Zavida Hazelnut Vanilla coffee, cooled
or
¼ teaspoon (1 ml) Hazelnut Gourmet Flavoring, and
¼ cup (50 ml) milk

3 large eggs
1 ½ cups (375 ml) sugar
1 tsp (5 ml) vanilla
½ cup (1 stick) butter, melted and cooled

Icing:

½ cup (2 sticks) butter
2/3 cup (150 ml) semi-sweet chocolate chips
1 egg
3 tbs (50 ml) sugar

1 ½ tsp (7 ml) double strength, brewed Zavida Hazelnut Vanilla coffee, cooled
or
3 drops Hazelnut Gourmet Flavoring

Garnish:

2 tbs (30 ml) whole or ground hazelnuts, or hazelnut halves

Preheat oven to 350°F (180°C). Lightly grease a 10" (25-cm) spring-form pan.

In a medium-sized bowl, mix together flour, baking powder, salt and 1 1/3 cups (300 ml) ground hazelnuts.

In a large bowl, beat together coffee (or gourmet flavoring and milk), eggs, sugar and vanilla for 3 minutes. Add the butter and stir.

Add the flour mixture to the egg mixture and mix well. Spread batter into greased pan.

Bake 30-40 minutes or until a toothpick inserted in the center comes out clean. Cool 10 minutes. Remove from pan. Cool completely before icing.

In the meantime, prepare the butter icing. Microwave butter until melted in a microwave-safe bowl. Add chocolate chips and stir until melted.



In a small bowl, beat egg, sugar and coffee (or gourmet flavoring) until the sugar is completely dissolved. Add to chocolate mixture and stir well. Refrigerate until thickened, stirring occasionally.

Spread over cooled cake. Decorate cake immediately after icing with 2 tbs (30 ml) whole hazelnuts or hazelnut halves, or sprinkle with 2 tbs (30 ml) ground hazelnuts.

Serves 14-16.