



Brownie cake with chocolate hazelnut frosting

30'
Hands on

60"
Hands off

25'
Cook Time

18-20
Portion(s)

2
Difficulty



Ingredients

For the brownies

- 500 g chocolate couverture
- 250 g butter
- 6 eggs, medium
- 350 g granulated sugar
- 1 teaspoon(s) [vanilla extract](#)
- 300 g all-purpose flour
- 50 g cocoa powder
- 1 pinch salt
- butter, for the pans
- cocoa powder, for the pans

For the chocolate hazelnut frosting

- 250 g butter, at room temperature
- 200 g icing sugar
- 350 g [hazelnut chocolate spread](#)

To assemble

- 50 g [hazelnut chocolate spread](#)
- 2 tablespoon(s) seed oil
- 30 g hazelnuts, toasted and finely chopped

Method

For the brownies

- Preheat the oven to 180° C (350° F) set to fan.
- Place a bowl over a [pot](#) with water, boiling at medium heat, creating a bain-marie.
- Add the 250 g of chocolate broken into pieces, the butter, and let them melt. Attention! The mixture should not be too hot. Remove from the heat, stir to combine the ingredients, and let the mixture cool.
- In a bowl add the eggs, the sugar, the vanilla, and whisk very well until the sugar is dissolved.
- In another bowl add the flour, the cocoa powder, the salt, the remaining chocolate finely chopped, and mix.
- Transfer the melted chocolate mixture into the bowl with the eggs and stir. Add the solid ingredients as well, and stir with a silicone spatula for a few seconds, until the ingredients are homogenized.
- Divide the batter among three [20 cm baking pans](#), lined with parchment paper that has been buttered and dusted with cocoa powder.
- Bake for 20 minutes and let them cool well.
- For the chocolate-hazelnut frosting
- In a mixer's bowl add the butter, the icing sugar, the chocolate hazelnut spread, and beat with the paddle attachment at high speed, for 1-2 minutes, until very fluffy.

To assemble

- On a serving platter, lay three strips of parchment paper in a triangle. Add a little of the frosting in the center, so that the brownies stick on it, and place the first brownie.
- Spread 1/3 of the frosting and place the second brownie on top.
- Cover with 1/3 of the frosting and place the last brownie on top. Cover the whole cake and the sides with the remaining frosting.
- Thin the chocolate hazelnut spread with seed oil to make it more liquid and spread it over the cake. Sprinkle with the hazelnuts and serve.

Διατροφικός πίνακας

Nutrition information per portion

680 Calories (kcal)	44.0 Total Fat (g)	24.0 Saturated Fat (g)	62.0 Total Carbs (g)
34%	63%	120%	24%
45.0 Sugars (g)	7.2 Protein (g)	3.3 Fibre (g)	0.19 Sodium (g)
50%	14%	13%	3%