



Chess board cake

30'
Hands on

12-14
Portion(s)

2
Difficulty



Method

- With a plate, cut the cakes to be 21 cm in diameter.
- **Cut** each cake into 3 circles using 3 cookie cutters 18, 14 and 10 cm. Follow the same process for all of the cakes. Divide them and set aside.

For the frosting

- In a mixer's bowl add the butter, the icing sugar, the cocoa powder, 2 tablespoons of the heavy cream, the vanilla, and beat with the paddle attachment at low speed, for 2-3 minutes, until fluffy.
- Add the rest of the heavy cream in batches and keep beating for 2-3 minutes.
- Remove and set aside.

To assemble

- Add the **hazelnut spread** into a pastry bag.
- Combine the cakes by placing the vanilla-chocolate circles alternately. Add some hazelnut spread in between, so that the cake circles stick together. Follow the same process for the remaining cake pieces.
- Transfer one black and white cake at the bottom of a serving platter and spread a little of the frosting.
- Cover with another cake and make sure that it has the opposite colors from the first. Spread a little of the frosting. Follow the same process for all of the cakes.
- Spread the remaining frosting over the whole surface and sides of the cake.
- Serve with strawberries, blackberries, hazelnuts, mint leaves, and grated chocolate.

Ingredients

- 400 g sponge cake, chocolate
- 400 g sponge cake, vanilla
- 400 g [Aki's hazelnut spread](#)

For the frosting

- 110 g butter, at room temperature
- 450 g icing sugar
- 125 g cocoa powder
- 250 g heavy cream 35%
- 1 tablespoon(s) [vanilla extract](#)

To serve

- strawberries
- blackberries
- hazelnuts
- mint leaves
- chocolate couverture, grated

Διατροφικός πίνακας

Nutrition information per portion

696 Calories (kcal)	39.0 Total Fat (g)	18.0 Saturated Fat (g)	76.0 Total Carbs (g)
35%	56%	90%	29%
63.0 Sugars (g)	7.0 Protein (g)	3.9 Fibre (g)	0.63 Sodium (g)
70%	14%	16%	11%