Rezept: Haselnusskuchen in Herzform

Instructions No. 1294

Love goes through the stomach - bake with heart and give away joy! The recipe can be baked quickly and easily.

Ingredients for 1 heart nut cake

- 100 g butter or margarine
- 100 g sugar
- 200 g ground hazelnuts
- 3 eggs
- 1 tablespoon cocoa powder
- 1 teaspoon baking powder

Here's how it works

1. Preheat the oven to 180°C (170°C convection oven).
2. Butter and sugar are first whipped into a foamy mass.
3. Then gradually stir the hazelnuts, the 3 eggs and finally 1 tablespoon Cacao and 1 teaspoon of baking powder into the mixture until a dark creamy dough is obtained.
4. Pour the cake dough into the heart form and bake in the oven at approx. 180 °C for approx. 30 minutes.

Decoration

First mix Royal Icing with some Lemon to a glaze, colour it red with Food colouring . The cooled cake is spread with the red glaze. Alternatively you can roll out red fondant for the red decoration and lay it over the cake.
Roll out the Royal Icing mixture, cut out or cut small rose petals. The petals are modelled slightly convex and put together to form a rose. Whisked egg white is often used for the additional fixing of modelled parts. Cut out and shape leaves from green fondant. The rose and leaves are now arranged on the cake
Then paint small curlicues on the cake with Royal Icing and a Syringe .

Extra tip

The cake is particularly delicious if it is halved before decorating and filled between the cake halves with cranberries or a fruit mousse and sweet whipped cream. In this way you will get a delicious Nut-heart cake.

Article information:

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