



CHOCOLATE AND HAZELNUT POUND CAKE

Pound cake is a great way to enjoy a snack! And if the main ingredients are chocolate and hazelnuts, it becomes a very special snack, to share with your best friends.



INGREDIENTS:

- 150 g** Emilia dark chocolate
- 250 g** powdered sugar
- 230 g** flour
- 200 g** room temperature butter
- 150 g** toasted hazelnuts
- 30 g** Emilia bitter cocoa powder
- 5** egg yolks
- 4** egg whites
- 2 tbsp** honey
- some** salt
- some** butter and flour for the pan



Difficulty
HARD



Preparation
120 min



Portions
6

- 1** Preheat the oven to 190°. Soften the butter to room temperature, then sift and mix together the flour and cocoa powder. Beat the egg whites until very stiff, divide the mixture in two and set aside. Break up the chocolate and roughly chop the hazelnuts, setting aside a handful.

TIP

For a special breakfast, create chocolate spoons with special molds to serve with the pound cake and a mug of coffee.

- 2** Whip the butter and powdered sugar with a pinch of salt until foamy, add the egg yolks one by one, then mix. Slowly mix in the dry ingredients.



- 3** Fold in the chocolate and hazelnut pieces, 2 tablespoons of honey and half the stiff egg whites. Lastly, delicately fold in the rest of the egg whites. Grease and flour a loaf pan, pour in the batter and sprinkle the top with the hazelnuts that were set aside. Bake for 25 minutes at 190°.