



# Caramel Hazelnut Cake

## CAKE

- 2 ½ cups all-purpose flour
- 2 teaspoons baking powder
- 5 ounces roasted hazelnuts, coarsely ground\*
- 1 teaspoon kosher salt
- 1 ¾ cup granulated sugar
- ½ cup sour cream
- ½ cup browned butter, cooled
- 4 large eggs
- ½ cup boiling water

## CARMEL

- ½ cup unsalted butter
- ½ cup brown sugar
- 3 tablespoons freshly squeezed orange juice
- Pinch of salt
- Additional ground hazelnuts, for serving

- 01 Grease and sugar a bundt pan and preheat the oven to 300° Fahrenheit. In a medium bowl, combine the flour, baking powder, hazelnuts, and salt. Set aside.
- 02 In the bowl of a large stand mixer fitted with a whisk attachment, add the sugar, sour cream, and browned butter. Whip on medium-high speed until the sugar has mostly dissolved and the mixture takes on a smooth consistency with a pale amber color—about 2 minutes. Add the eggs, one at a time, mixing each until fully combined. In total, this should take about 2 minutes.
- 03 Slowly add the flour mixture, about 1 cup at a time. Mix until there are no dry spots after each addition. This will take about 30 seconds on medium speed but take care not to overmix. Finally, add the boiling water and mix on medium-low speed until the mixture is combined. Transfer the cake to the oven and bake for 30-35 minutes, or until a toothpick comes out with a few moist crumbs. Allow the cake to cool in the pan for 20-30 minutes.
- 04 While the cake is cooling, make the caramel. Add the butter to a small saucepan over medium heat. Once melted, add the brown sugar and orange juice, whisking quickly to combine. Continue to cook, stirring constantly, until the caramel bubbles and then thickens, taking on a pale color. Add a pinch of salt, then remove from heat.
- Note that the caramel will continue to set up as it cools, so do not overcook.
- 05 Remove the cake from the pan and transfer to a wire rack over a plate. Pour the caramel in a cascade across the top of the cake, then sprinkle all over with additional ground hazelnuts. Transfer to a cake stand or serving platter and enjoy.

*\*To quickly grind your hazelnuts, add them to the bowl of a food processor and pulse until the mixture resembles coarse sand.*