

# Flourless Hazelnut Chocolate Cake

One 8-inch cake • 90 minutes

## Ingredients

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**95g whole raw hazelnuts**

**130g 70% chocolate, chopped or broken into chunks**

**85g butter**

**9g vanilla extract**

**26g rum**

**1 orange zested**

**3g Morton's Kosher Salt**

**100g light brown sugar**

**3 large eggs**

## Instructions

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**Butter an 8-inch spring-form pan**

**Optional, line the bottom with parchment paper**

**Heat an oven to 300°**

1. Place hazelnuts on a sheet tray and bake for 20 minutes. They will toast and the skins will loosen. Transfer the hot hazelnuts to a clean dish towel and use the towel to rub the nuts together. After a few minutes of rubbing, the skins should be removed. It is okay if a few are still stuck on.

2. Transfer toasted skinless nuts to a food processor and grind until the consistency of coarse sand.

3. In a small pan over low heat, warm butter, chocolate, vanilla, rum, and orange zest until the butter and chocolate are completely melted. Stir with a rubber spatula often. Immediately remove the pan from the stove and let the mixture cool on the counter.

4. In a bowl whip the salt, brown sugar, and eggs. This can be done in a stand mixer with a whisk attachment or with a hand mixer with a whisk attachment. Whip until the mixture is aerated, light in color, and tripled in volume. It will not hold any sort of peaks but will look foamy. About 2-3 minutes on high with a stand or hand mixer.

5. Use a rubber spatula to fold the chocolate mixture into the eggs. After a few folds add the ground hazelnuts and continue. Fold just until things look combined and no longer streaky, be careful not to over-mix and deflate the eggs.

6. Pour into the prepared 8-inch spring form pan and bake for 45 minutes.

7. Allow the cake to cool in the pan before removing it. Dust the top with powdered sugar or cocoa powder. Serve on its own, with whipped cream, or ice cream.