

# CHOCOLATE HAZELNUT MOUSSE CAKE

**SERVES: 10-12**

## INGREDIENTS

For Chocolate Cake Base:

- 1 ½ cups all-purpose flour
- 1 cup granulated sugar
- 1/2 cup cocoa powder
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 large egg
- 1/2 cup milk
- 1/4 cup vegetable oil
- 1 teaspoon vanilla extract
- 1/2 cup hot water

For Hazelnut Mousse:

- 2 cups heavy cream
- 8 ounces cream cheese, softened
- 1/2 cup hazelnut spread
- 1/4 cup ground hazelnuts
- 1/4 cup powdered sugar

For Garnish:

- 1/2 cup whole hazelnuts, toasted
- 1/4 cup chocolate shavings

## METHOD

1. Preheat oven to 350°F and prepare a 9-inch springform pan.
2. For chocolate cake base, mix all dry ingredients in a large bowl. Add egg, milk, oil, and vanilla, mixing until just combined. Stir in hot water until batter is smooth.
3. Pour batter into prepared pan and bake for 30-35 minutes. Allow cake to cool completely.
4. For mousse, whip heavy cream until stiff peaks form.
5. In another bowl, beat cream cheese until smooth. Fold hazelnut spread and powdered sugar into cream cheese. Gently fold whipped cream and ground hazelnuts into cream cheese mixture.
6. Spread mousse over cooled chocolate cake. Refrigerate for at least 4 hours.
7. Before serving, garnish with toasted whole hazelnuts and chocolate shavings.
8. Release springform pan and serve chilled.