



# Chocolate Hazelnut Crunch

Chocolate Cake With Chocolate/Hazelnut Flavored Pudding and Chopped Hazelnuts

I wanted to make a snazzy 'nutella-ish' cake to add into this section of the cookbook, so figured I'd try to come up with one that was extremely pretty, while also being very simple to make. It's essentially chocolate cake, chocolate pudding, hazelnut extract and crushed, toasted hazelnuts. Easy peasy, simple and the entire cake can be put together in about 1 hour. Ya' can't get much more convenient than that.

## Ingredients:

### Cake:

- 1 Pillsbury sugar free devil's food cake mix (see notes)\*\*
- 1 Tbsp unsweetened cocoa powder
- 1 tsp baking powder
- 1-3/4 cup 0 point carbonated beverage (club soda, seltzer water, diet dr. pepper/root beer/coke, etc.)
- 2 large eggs (or 2 egg whites, if you're on the Green plan)
- 2 tsp imitation vanilla extract (yes, I use imitation, Nancy)

### Chocolate Hazelnut Pudding Frosting:

- (3) 1.4oz boxes Jell-O sugar free INSTANT chocolate pudding
- 2 cups **COLD** water
- 1 Tbsp imitation hazelnut extract (Watkins brand. You can get it online, it's cheapest through Walmart)
- 3 Tbsp 0 point sweetener o' choice (monkfruit, swerve, etc.)\*\*

### Additional Ingredients:

- 1 cup chopped hazelnuts. (Can get little bags in the spices/baking aisle at the grocery store)
- 1/2 tsp confectioners sugar, or 0 point substitute.

## Serving Info.:

YIELDS: 9" round cake  
Servings: 12  
Serving Size: 1 slice

## Points:

	<b>G</b>	<b>B</b>	<b>P</b>
1 serving =	6	6	6
2 servings =	13	13	13
3 servings =	19	19	19
4 servings =	25	25	25

- points last checked 10/8/21 -

## Directions:

- 1 Preheat oven to 325.
- 2 Spray (3) 9 inch round pans with cooking spray, then line the bottoms with parchment paper. The spray helps the parchment paper stay in place. Just roll with it.

### \*\*\* CAKE DIRECTIONS

- 3 In a large mixing bowl, combine all of the listed 'Cake' ingredients, till well combined. If the mixture seems too thick to you, add 1 or 2 additional Tablespoons of water.
- 4 Use a 1/2 cup measuring scoop, to pour an equal amount of batter into each of the 3 pans. It **SHOULD** be juuuuust over 1-1/3 cups of batter in each pan.
- 5 Bake at 325 for 25 minutes, or until a toothpick inserted into the center comes out clean. Cooking times may vary depending on your oven or altitude.
- 6 When the toothpick comes out dry, remove the cakes from the oven and allow to cool to room temperature. Set aside.

### \*\*\* FROSTING

- 7 Use an electric hand mixer to combine the contents of the pudding packets, cold water, hazelnut extract and sweetener, till smooth. Set aside. It will be a thick mixture.

### \*\*\* TOASTED HAZELNUT DIRECTIONS

- 8 Heat a small pan over medium heat for 1 minute. Place the chopped hazelnuts into the pan, heat for 30 seconds.
- 9 Stir the hazelnuts, then allow them to cook for another 30 seconds. Repeat for a few minutes, until they are fragrant and lightly toasted. Remove from heat, set aside.



### \*\*\* ASSEMBLY

- 10 Once the cake layers are cooled, your pudding is set and your nuts toasted... errr... you know what I mean... get ready to get your crunch-on.
- 11 Spoon all of your pudding mixture into a large gallon sized ziplock bag, then squeeze all of it down towards one corner. Using a pair of scissors, snip a hole at the bottom tip of the bag, about as wide as your index finger... Unless you have little girlie hands, then... use your thumb. Congrats!... you just made a piping bag! \*cue trumpet sounds\*
- 12 In a circular motion, starting from the outside edge and moving in... Pipe frosting in an even layer, covering the bottom layer of cake. THEN.... scoop 1/4 cup of the toasted hazelnuts and carefully... dare I say... methodically, sprinkle the 1/4 cup of nuts over the pudding, from edge to edge.
13. Place the 2nd layer of cake (rounded side facing down) onto the frosting/nuts, then pipe another layer of pudding on top. Sprinkle with an additional 1/4 cup of nuts, then top with the final layer of cake.
- 14 Pipe the remaining pudding onto the top of the cake and use a rubber spatula to smooth/spread it out, from edge to edge. It's ok if it's a much thinner layer than the previous 2. This is just to hold the nuts in place on the top of the cake.
- 15 Sprinkle the remaining 1/2 cup of hazelnuts over the entire top of the cake, covering it completely.
- 16 Place the confectioners sugar into a fine wire mesh strainer, then move it over the top of the cake, tapping it slightly, to lightly dust the entire top of the cake with a thin coating of white powder... like you're at a 1980's office party in Miami.

### \*\*\* NOTES

- **VANILLA:** I buy imitation vanilla extract because it's less points. If you use the real stuff adjust points in necessary.
- **WATKINS HAZELNUT EXTRACT:** I usually find it at Walmart. If it's not available in-store, you can also order it from their website, for in-store pickup. It's also available on Amazon, but is pricier.
- **SUGAR FREE DEVIL'S FOOD CAKE:** Pillsbury sugar free devil's food mix can be found at many major grocery stores, as well as at Walmart. Don't buy it from Amazon, unless you NEED IT QUICK. In stores, it's only \$3 per box. On Amazon, it costs 2 kidneys. HOWEVER!!!! If you can only find Pillsbury sugar free YELLOW CAKE mix... go ahead and use that. Simply add a total of 1/2 cup unsweetened cocoa powder to the yellow cake mix, then BOOM... instant devils' food cake. Note, that WILL add 3 ingredient points to the recipe. But do what'ya gotta do.
- **NUT ALLERGIES:** If you are allergic to nuts... ummm... make a different cake. I'm not a miracle worker.
- **EGG ALLERGIES:** You can leave out the egg from the batter if you wish, but the cake won't fluff up as much. You'll need to add some extra water to the batter, to make up for the loss of liquid from the eggs. You'll also want to add extra baking powder, I'd say an extra 1 tsp.
- **POWDERED SUGAR SUBSTITUTES:** There are a few options for powdered/confectioners sugar replacements. There's Lakanto Monkfruit brand, Swerve, as well as Truvia Confectioners sugar replacements.

