

Warm Chocolate Hazelnut Cake

This rustic, European-style cake is designed to “bake” in the microwave oven using our Rice Cooker Plus with moist and delicious results.

- ½ cup whole hazelnuts, toasted, divided
- 1 container (13 ounces) chocolate hazelnut spread, divided
- 1⅓ cups water
- ¼ cup oil
- 3 eggs
- ¼ teaspoon **Pantry Double Strength Vanilla**
- 1 package (18.25 ounces) devil's food cake mix with pudding in the mix
- ⅓ cup semi-sweet chocolate morsels, coarsely grated
- Vanilla ice cream and fruit such as strawberries, blueberries, raspberries and red grapes (optional)

Cook's Tips

- This cake should only be baked in a microwave with a built-in turntable.
- For low wattage microwaves (less than 800 watts), do not check cake for doneness before 10 minutes. The wattage information should be printed on the inside of the microwave door.
- This cake can also be microwaved in the **Stoneware Fluted Pan**. Microwave on HIGH 10-13 minutes or until wooden pick inserted in center comes out clean.

1 Place hazelnuts in **Small Oval Baker**; microwave on HIGH 3-4 minutes or until lightly toasted, stirring after each 30-second interval. Cool completely. Rub between damp paper towels to remove any loosened skins from hazelnuts; discard skins.

2 Lightly brush bottom and sides of **Rice Cooker Plus** with oil using **Pastry Brush**. Coarsely grate ¼ cup of the hazelnuts into rice cooker using **Deluxe Cheese Grater**, turning rice cooker to coat completely. Allow excess grated nuts to evenly coat bottom; set aside.

3 Place ¾ cup of the hazelnut spread in **Classic Batter Bowl**. Microwave on HIGH 30-40 seconds or until slightly melted. Gradually add water, whisking using **Stainless Whisk**. Add oil, eggs and vanilla; whisk until smooth. Add cake mix and coarsely grated chocolate morsels; whisk until smooth.

4 Pour batter into prepared rice cooker. **Do not cover with lid**. Microwave on HIGH 9-11 minutes or until wooden pick inserted in center comes out clean (cake may appear slightly wet on top). Remove cake from microwave; let stand 5 minutes. Invert cake onto **Simple Additions® Medium Square**. Place remaining hazelnut spread in **Prep Bowl** and microwave on HIGH 10-15 seconds or until melted; drizzle over cake. Coarsely chop remaining hazelnuts using **Food Chopper**; sprinkle over cake. Serve immediately with ice cream and fruit, if desired.

Yield: 16 servings

Nutrients per serving: Calories 350, Total Fat 18 g, Saturated Fat 3.5 g, Cholesterol 40 mg, Carbohydrate 42 g, Protein 4 g, Sodium 270 mg, Fiber 2 g