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HAZELNUT CAKE

1 June is National Hazelnut* Cake Day in the USA.
It's the perfect day to make this delicious cake.

INGREDIENTS

- 3 eggs
- 200g caster* sugar
- 100g whole* milk
- 100g unsalted* butter, plus more to grease* the tin
- 1 tablespoon* olive* oil
- 200g flour*, plus more to dust* the cake tin
- 1 tablespoon cocoa* powder
- 1 sachet of baking* powder
- A pinch* of salt
- 150g ground* hazelnuts

METHOD*

- 1 Preheat* the oven to 180°C.
- 2 Melt* the butter.
- 3 Grease* and dust* a 22cm cake tin with the extra butter and flour.
- 4 Break* the eggs into a big bowl*. Add* the sugar. Whisk*.
- 5 Add the milk, olive oil and melted* butter.
- 6 Whisk until* the mixture is smooth.
- 7 Sift* in the flour, cocoa, baking powder and salt. Add the ground hazelnuts. Stir* well until the mixture is smooth.
- 8 Pour* into the greased* cake tin. Bake* in the oven for 45 minutes.
- 9 Remove* the cake from the oven and leave* to cool.

HELP!

add: ajouter
bake in the oven: faire cuire au four
baking powder: levure chimique
bowl: saladier

break the eggs: casser les œufs
caster sugar: sucre en poudre
cocoa powder: cacao en poudre
dust the cake tin: saupoudrer le moule à gâteau

flour: farine
grease (the tin): beurrer (le moule)
greased: beurré
ground hazelnuts: noisettes en poudre
hazelnut: noisette
hazelnut cake: gâteau aux noisettes

leave to cool: laisser refroidir
melt the butter: faire fondre le beurre
melted: fondu
method: préparation
mix: préparation
olive oil: huile d'olive
pinch of salt: pincée de sel

pour into: verser dans
preheat the oven: préchauffer le four
remove: retirer
sift in: ajouter en tamisant
stir well: bien remuer
tablespoon: cuillère à soupe

unsalted butter: beurre doux
until the mixture is smooth: jusqu'à ce que la préparation soit lisse
whisk: fouetter
whole milk: lait entier