Tunnel Of Hazelnut Fudge Cake

Servings: 12

Preparation Time: 20 minutes

Cook Time: 1 hour, 45 minutes:

Start to Finish Time: 2 hours 5 minutes

DIFFICULTY: 1-5 - 4

The batter tastes wonderful when the mixing bowl is licked. That is only an indication of the way the cake turns out. It is fudgy in spots and cakey in others. The hazlenuts provide a nutty crunch.

HAZLENUTS:

2 cups hazelnuts, TOASTED and skinned
2 cups all-purpose flour (240 grams)
1 teaspoon salt

CONFECTIONER'S MIX:

2 cups confectioner's sugar, plus more for dusting
3/4 cup dark unsweetened Dutch-processed cocoa powder (like Valrhona)

BATTER:

10 ounces unsalted butter (2 1/2 sticks), AT ROOM TEMPERATURE, cut into 1/2 inch cubes
1 cup sugar
3/4 cup dark brown sugar, firmly packed
6 large eggs, AT ROOM TEMPERATURE (includes 3 whole, 3 yolks-only)
1/4 cup avocado oil
1 tablespoon vanilla extract



Though this cake is rightfully known for its prize-winning ribbon of fudge, the cake is rich and dark and toasty all on its own. If you freeze the leftovers of this Bundt and bring it back to almost room temperature, it tastes like a homemade scoop of Nutella!

TIP: It's important to remove the cake from the pan while still warm, as this produces the cleanest release. If you wait until the cake is entirely cool, the cake is likely to fully stick inside the pan. Don't hesitate, just turn your pan over in one smooth motion onto a wire rack. The faster your movement, the cleaner the release!

TIP: Use a nonstick Bundt pan in excellent condition.

Preheat the oven to 350°.

Generously and thoroughly grease the inside of a 12-cup Bundt pan with unsalted butter. Dust it with cocoa powder, and knock out the excess cocoa.

BOWL A - HAZLENUTS (5 minutes):

Reserve 2 tablespoons of the toasted, skinned hazelnuts and coarsely chop them into approximately ¼-inch pieces. Place the remaining hazelnuts in a food processor and pulse until finely chopped, resembling coarse sand.

Combine the finely chopped and reserved coarse hazelnuts, then add the flour and salt. Whisk until evenly distributed.

BOWL B - CONFECTIONERS' MIX (5 minutes):

Sift together the confectioners' sugar and cocoa powder into a small bowl.

BATTER (10 minutes):

In the bowl of a standing mixer fitted with the paddle attachment, beat the softened butter, on medium speed, for 30 seconds.

Add both sugars and continue beating for 3-4 minutes. Halfway through, scrape down the sides and bottom of the bowl,

Turn the mixer to medium-low, and add the eggs,starting with the whole eggs and finishing with the yolks for a period of 15-20 seconds each egg/yolk.

Slowly drizzle in the 1/4 cup avocado oil over approximately 30–45 seconds

Add the vanilla extract. Continue mixing for another 20–30 seconds. Scrape the sides and bottom of the bowl.

Reduce speed to lowest setting and add appx. 1/3 of the confectioners' mixture and beat on for 10-15 seconds.Repeat 1/3 each and stop and scrape the bowl.

Remove the bowl from the mixer and gently fold in the nut mixture (appx. 20-30 folds).

BAKE (45 minutes):

Using a large spoon or spatula, distribute the batter evenly around the prepared Bundt pan. Gently press the batter into the decorative grooves to eliminate large air pockets. Smooth the top with a spatula. Gently tap the pan once or twice on a towel-covered countertop.

Bake for 38 to 45 minutes, rotating the pan halfway through the baking time.

***At approximately 38 minutes**, look for these three indicators:*
- Edges: The outer edges should be set and beginning to pull slightly away from the Bundt pan.
- Surface: The top should look baked rather than wet or shiny with raw batter. Some cracks are normal.
- Spring-back: Gently press the exposed cake surface with your fingertip. It should feel set and spring back slightly rather than leaving a deep indentation.

COOL & SERVE (45 minutes)

Transfer the Bundt to a wire rack to cool for 20 minutes in the pan (see TIPS).

Gently loosen the sides of the cake from the pan and turn it out onto a serving platter.

Sprinkle with a little sifted confectioners sugar, if you like, and serve immediately with whipped cream (optional).

Per Serving (excluding unknown items): 766 Calories; 50g Fat (57.3% calories from fat); 11g Protein; 73g Carbohydrate; 4g Dietary Fiber; 144mg Cholesterol; 236mg Sodium; 52g Total Sugars; 1mcg Vitamin D; 80mg Calcium; 3mg Iron; 351mg Potassium; 193mg Phosphorus.