

MIDNIGHT HAZELNUT DREAM CAKE

2
Somie
Baxley

SERVES: 16 (~ 1" Slices)

INGREDIENTS

Black Cocoa Cake (recipe adapted from *Buttermilk by Sam* baking blog)

- 1 cup unsalted butter, room temperature
- 2 cups granulated sugar
- 1 tablespoon vanilla extract
- 1 teaspoon salt
- 4 large eggs, room temperature
- 1 egg yolk, room temperature
- 2 ½ cups cake flour
- 1 cup black cocoa powder
- 1 teaspoon baking soda
- 1 ½ cups buttermilk, room temperature

Russian Buttercream

- 3 cups unsalted butter, room temperature
- 2 (14 oz) cans sweetened condensed milk
- ¼ cup cocoa powder

Chocolate Hazelnut Mousse

- 2 cups heavy whipping cream, divided
- ¾ cup chocolate hazelnut spread

Chocolate Macaron Shells (recipe adapted from *SugarGeek* baking blog)

- Makes approximately 16 macarons
- 57 grams egg whites, room temperature
- 28 grams granulated sugar
- 2 grams egg white powder
- ½ teaspoon vanilla extract
- 50 grams almond flour
- 114 grams powdered sugar
- 7 grams cocoa powder
- ½ teaspoon salt

Chocolate Drip

- 1 cup semi-sweet chocolate chips
- ½ cup heavy cream

PREPARATION METHOD

Black Cocoa Cake:

1. Preheat oven to 325°F. Grease three 6-inch pans with butter and cocoa.
2. Whip butter until fluffy (5 mins). Mix in sugar, vanilla, and salt. Add eggs one by one.
3. Whisk cake flour, black cocoa, and baking soda together. Alternate adding this and the buttermilk to the butter mixture.
4. Pour into pans. Bake 34 mins. Level cooled cakes.

Russian Buttercream:

1. Whip butter until pale (5 mins). Beating at high speed, slowly add condensed milk. Mix in vanilla and salt.
2. Set 1/3 of buttercream aside and mix in cocoa for chocolate buttercream.

Chocolate Hazelnut Mousse:

1. In a medium bowl, whip half the heavy cream (1 cup) and chocolate hazelnut spread until thickened and smooth.
2. In a separate bowl, whip remaining heavy cream to stiff peaks.
3. Fold hazelnut-cream and whipped cream mixture together.

Chocolate Macaron Shells:

1. Preheat oven to 300°F.
2. Whisk egg whites in a stand mixer on low adding granulated sugar. Increase speed to medium and add egg white powder and vanilla. Increase speed to high until stiff peaks form.
3. Mix almond flour, powdered sugar, cocoa, and salt in a medium bowl. Fold into meringue until incorporated.
4. Pipe onto parchment-lined cookie sheet and tap to remove air bubbles. Let stand until surface is dry. Bake 14 mins. Fill with Russian buttercream.

Chocolate Drip:

1. Microwave chocolate chips and cream until melted. Stir until uniform.
2. Transfer to squeeze bottle; Let cool.

Assembly:

1. Place first cake layer on platter. Pipe a ring of white buttercream on the top surface and fill the inside of the ring with mousse. Top with a second layer of cake and repeat. Top with third layer.
2. Frost lower half with chocolate and upper half with white buttercream. Chill 10 mins.
3. Apply chocolate drip around cake edge.
4. Top with macarons and white buttercream dollops. Chill and store in refrigerator.
5. Before serving, let sit at room temperature.
6. Enjoy.