

Ferrero Rocher Chocolate Cake

Introducing the ultimate showstopper – a chocolate and hazelnut extravaganza of a cake! Packed with decadent flavours, it's the perfect centrepiece for celebrations with your loved ones. Indulge in this delicious creation that's sure to make any gathering extra special.

Ingredients

For the Cake

250g unsalted butter, softened
250g caster sugar
50g dark chocolate, melted
5 large eggs, whisked
200g self-raising flour
50g cocoa powder
1 tsp baking powder
2 tbsp milk
3 tbsp ground hazelnuts
5 tbsp roasted hazelnuts, finely chopped
ferrero rocher, to decorate

For the Buttercream

300g salted butter, softened
600g icing sugar
2 tbsp milk

For the Ganache

450ml double cream
375g dark chocolate, roughly chopped
30g unsalted butter, cubed and softened

For the Chocolate Drip

50g dark chocolate, roughly chopped
150g double cream

Method

- Preheat the oven to 180°C / 160°C with a fan. Grease and line four 8" cake tins.
- Add the butter and sugar to a stand mixer. Beat until light and creamy.
- Add the melted dark chocolate and mix for 30 seconds.
- Leave the mixer running as you slowly add the eggs.
- Sieve in the flour, cacao powder, and baking powder. Beat to combine.
- Add the milk and beat for 1 minute.
- Divide the mixture evenly between the cake tins. Use a spatula to spread the mixture to the edges. Bake in the oven for 20 minutes.
- To prepare the ganache, place the dark chocolate in a large bowl. Pour the cream into a pan and bring to a boil. Pour the cream over the chocolate. Let it sit for 1 minute before you stir to combine. Add the butter and mix well. Cover and set aside to cool down.
- To prepare the buttercream, place the butter in the stand mixer and beat until creamy. Reduce the speed and slowly add the icing sugar. Add the milk and ground hazelnuts and mix for 2 minutes.
- Remove the cakes from the oven and their tins. Use a sharp knife to level the cakes.
- Place one on a serving plate/stand and spread a thin layer of ganache on top.
- Sprinkle on some chopped hazelnuts and add the second cake layer. Repeat the process until you get to the top. Place it in the fridge for 20 minutes.
- Spread the buttercream all over the top and sides of the

cake. Use a scraper to smooth the finish. Place the cake in the fridge for 30 minutes.

– To prepare the chocolate drip, place the dark chocolate in a large bowl. Pour the cream into a pan and bring to a boil. Then pour it over the chocolate. Let it sit for 1 minute before you stir to combine.

– Pour this onto the top of the cake and push it to the edges to let it drip down the sides.

– Decorate with a sprinkle of roasted hazelnuts and ferrero rocher.