



VALENTINE'S DAY HEART-SHAPED CAKE

Duration:

Servings:

Level:

🕒 1 h 30 min

👤 8 persons

●●○ Medium

Ingredients

FOR THE CAKE	AMOUNT
Eggs	4
Egg yolks	2
Sugar	200g
Flour	200g
Ground hazelnuts	50g
Baker's yeast	6g
Pinch of salt	1
Crushed hazelnuts, to taste	

Valentine's Day heart-shaped cake ~ step by step

1. In a bowl, beat the eggs (including the egg yolks) and the sugar with an electric mixer into a smooth, frothy mixture.
2. Sift the flour, yeast and salt.
3. Combine the powders to the mixture by slowly folding from bottom to top. Add the hazelnuts. Butter a heart-shaped mold (about 22cm in diameter) and bake at 180C for 45-50 minutes.
4. Once cooled, cut the pie and stuff with the hazelnut cream.