



Hazelnut rum dessert cake

A recipe from Kate Flint's mother, Jean, to you

INGREDIENTS

Cake mixture:

- 4oz butter (113g)
- 4oz castor sugar (113g)
- 2 eggs separated
- Rind of 1 lemon, finely grated
- 2oz crushed hazelnuts (57g)
- 2tbs rum
- 4oz self-raising flour (113g)

Cream filling:

- 200ml cream
- Rum to taste
- Icing sugar to taste

Chocolate icing:

- 2oz melted chocolate (57g)
- 1tsp butter
- 1tbs rum
- Whole hazelnuts to decorate

DIRECTIONS

1. Grease and line 8-inch ring tin.
2. Cream butter and sugar, add egg yolks, one at a time and beat until creamy.
3. Stir in lemon rind, crushed hazelnuts and rum.
4. Fold in $\frac{1}{2}$ the sifted flour and then the stiffly beaten egg whites, then the rest of the flour.
5. Bake for 30 minutes. Done when set and coming away from the edge a little.
6. Remove from tin when the cake is cool enough to not fall apart and leave on a rack to cool completely.
7. When cold, cut in half, horizontally, and spread a thick layer of cream (flavoured with icing sugar and rum). It is a dryish cake, so don't be shy with cream!
8. Pour melted chocolate mixture over the cake, sprinkle with whole hazelnuts or add chopped hazelnuts to the chocolate mixture.



Sundays

with Lucie Cutting

on 936AM and the ABC listen app

