

# CHOCOLATE CHERRY AND HAZELNUT CAKE

by Mandy Biffon of Sorceror

2014 Runner-up : Dessert Course

## Ingredients (serves 6-8)

125g butter, melted & cooled a little

1 cup raw sugar

1 cup plain flour

150g ground hazelnuts

200g dark chocolate, chopped

1 teaspoon cinnamon

2 teaspoons baking powder

4 eggs, lightly whisked

670g morello pitted cherries or

400g pitted cherries



## Method

Preheat oven to 180 C.

Lightly grease and line the base of a 23cm springform cake tin with baking paper.

Combine all the dry ingredients.

Add butter and eggs.

Scatter cherries over batter.

Bake 45-50 minutes.

To serve, combine 1 cup whipped cream, 1 cup mascarpone cheese, 1 teaspoon vanilla bean paste or vanilla essence and 2 tablespoons sifted icing sugar.

This cake has become one of my all time favourites because I can whip it up in 10 minutes. Great warm as a dessert or take on a picnic. If you prefer, place mixture into muffin tins for individual portions.