



The Mixing Bowl  
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# Coffee & Hazelnut Sponge Spectacular

## The Sponge.

This is my Auntie Glad's no-fail sponge. Makes a large sponge in a 10" tin or 2 in 8" tins.

### Ingredients

3/4 cup caster sugar	4 medium/large eggs (sit in warm water before cracking)
1/4 cup custard powder	3/4 cup maize cornflour
1 1/2 T instant coffee granules	3/4 tsp bi-carb soda

1. Sift together the custard powder, cornflour, coffee and bi-carb soda – at least three times.
2. Line the base of a deep cake tin with silicone paper or a baking mat.
3. Beat the eggs and sugar until the mixture is **very** thick, and you can lift the beaters and form a figure eight across the top of the mixture - “ribbon stage”.
4. Sift in the dry ingredients, using a whisk, gently fold into the egg mixture. Pour into tin/s.
5. Bake for 20-25 mins until golden & springs back when lightly pressed. Leave in tin 2 mins.
6. Tip out onto a tea-towel on a cooling rack. Invert and cover with the tea-towel.
7. When cold slice sponge in half, fill with Easy Hazelnut Cream or Mousse.
8. Cover the cake with whipped cream, flavoured with a little roasted hazelnut meal and Nutella.
9. Press white chocolate shards or chocolate collar around the sides, sprinkle the top with crushed or stick jagged spikes of praline into cake.
10. Place a golden ribbon around the cake.

## The Praline.

### Ingredients

250gms fondant icing	1/2 cup of toasted slivered almonds or macadamias
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1. Place fondant in a saucepan, heat gently until dissolved.
2. Bring to the boil and heat until lightly golden, a little dropped in cold water makes brittle threads.
3. Add the nuts, quickly stir, then pour the toffee onto a large sheet of silicone paper, allow to spread very thinly. As it cools and before it sets fully, use a sharp knife/chopper to mark long thin triangles in part of the toffee.
4. When cold, snap off the triangles. Break the rest of the praline into little chunks, store in a glass jar or airtight container.
5. To use the praline on a cake, place some chunks in a paper bag and bash with a rolling pin.

## The Easy Hazelnut Cream.

This makes a lovely filling for the cake.

### Ingredients

125gms butter	250gms soft fondant icing	1/4 C roasted hazelnut meal
25gms milk/dark choc buttons - melted		

1. Soften butter, then beat until fluffy, beat in the fondant icing until really soft and light.
2. Blend in the roasted hazelnut meal.
3. Beat in the cool, melted chocolate buttons.

## **The Easy Hazelnut Mousse.**

This makes a lovely alternate filling or covering for the cake.

### **Ingredients**

200gms Chocolate Mousse Mix

300mls milk or ½ milk/1/2 cream

2 T hazelnut paste eg Nutella

½ C roasted Hazelnut meal

1. Put the mousse mix and liquid in a bowl and beat until thick and smooth.
2. Blend in the roasted hazelnut meal and hazelnut paste.

### **The Chocolate Collar or Shards**

1. Spread a thin layer of melted white choc buttons onto a strip of choc transfer or choc collar.
  - a. Wrap the collar and chocolate around the cake before it sets, leave to set, then gently remove the collar.
  - or**
  - b. Just before the chocolate sets on the collar/transfer sheet, mark lines across the chocolate, then when the chocolate is set, carefully break into shards.