

## FERRERO ROCHER CAKE

(slightly modified from [Chetna Makan](#))

*for the cake component:*

250g softened butter  
250g caster sugar  
50g melted dark chocolate  
5 eggs, roughly whisked  
200g self-rising flour  
50g cocoa powder  
1 tsp baking powder  
2 Tbs milk

*for the ganache:*

375g dark chocolate  
450mL heavy cream  
30g unsalted butter

*for the pouring ganache and decoration:*

50g dark chocolate  
150mL heavy cream  
8 Ferrero Rocher bonbons

*for the icing:*

300g salted butter, softened  
600g icing sugar, divided in two equal portions  
2 Tbs milk  
4 Tbs finely ground hazelnuts

*Make the sponge cake component:* prepare three 9-inch round pans by greasing them with butter and placing parchment paper on the bottom. In the bowl of a KitchenAid type mixer, combine the softened butter with superfine (caster) sugar. Beat until creamy, a couple of minutes. Add the melted chocolate, mix a few seconds. Slowly add the eggs, a little at a time with the beater running in low speed. Still in low speed, add sifted self-rising flour, cocoa powder and the additional teaspoon of baking powder. Mix until combined, add the milk, and mix well. Pour into prepared pans and bake at 350F for about 20 minutes, until a cake tester comes out clean.

*Make the ganache:* place the chocolate cut into pieces in a large bowl, add very hot – almost to the boiling point – cream, allow it to sit for a minute, then slowly mix with a spatula. When the chocolate is dissolved, add the butter. Reserve, covered with plastic wrap.

*Make the buttercream icing:* Add the softened salted butter to the mixer, beat with the paddle attachment until creamy. Add the sifted powdered sugar in two additions, 300g each. Mix well, then add the finely ground hazelnuts. Taste a little bit and dream. Reserve.

*Assemble the cake:* place the first layer to a cake stand, add the cooled ganache. Spread almost to the edges. Sprinkle diced hazelnuts all over the ganache. Place the second cake layer on top, repeat the ganache/hazelnut spreading. Place the third cake on top. Refrigerate for 30 minutes. Ice the cake with the buttercream hazelnut component. Try to make it smooth on top and sides. Refrigerate the cake for 30 minutes.

*Make the pouring ganache:* mix the chocolate in pieces with almost boiling heavy cream. Wait a minute or so, then stir until the chocolate is fully melted and smooth. Pour on top of the cake, allowing it to flow down its sides. Sprinkle the top with more chopped hazelnuts, decorate with Ferrero Rocher bonbons.... Place in the fridge until serving time, removing it to room temperature about 30 minutes before slicing.