



ITALIAN CHRISTMAS CHESTNUT CAKE

By Caterina Romano's Kitchen

INGREDIENTS

WET INGREDIENTS

6 large eggs

¾ cup + 2 TBSP of granulated sugar

1 packet of vanilla sugar or 2 TSP of vanilla bean extract

DRY INGREDIENTS

3 cups of sifted chestnut flour

2 TSP of baking powder

1/3 cup + 2 TBSP of unsweetened cocoa powder

1 ½ cups of full fat milk

2 TBSP of cocoa powder

¼ cup of pre-cooked chestnuts

¼ cup of toasted hazel nuts

OTHER

¼ cup of icing sugar

DIRECTIONS

1. Preheat the oven to 360 DF.
2. In a large glass bowl add the eggs and using a hand mixer, beat the eggs until they turn pale yellow.
3. Stream in the granulated sugar & pack of vanilla sugar and continue mixing for a few minutes.
4. In a large glass bowl, combine the flour, baking powder and cocoa powder. Using a whisk, mix until all the ingredients are well combined.
5. With your hand mixer on low speed, add the dry to the wet ingredients, two tablespoons at a time alternating between the dry ingredients and the milk. Continue mixing until well combined and the batter is nice and smooth
6. Prepare an 8" cake pan by spraying the inside with cooking spray. Using parchment paper, cut a round circle and place it at the bottom of the pan. Flour the top and sides with cocoa powder and shake of the excess.
7. Pour in the batter in the cake pan.
8. Chop the chestnuts and hazel nuts into small sizes.
9. Top the cake with a handful of chestnuts and hazel nuts.
10. After placing the cake in the oven, lower the temperature to 340 DF. Bake for 40-45 minutes.
11. Allow the cake to cool for 20 minutes. Sprinkle the top with icing sugar and serve.
12. Enjoy