

# NUTELLA BIRTHDAY CAKE



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**Preparation :** 15 min - **Resting :** 3 hr 30 min - **Cooking :** 45 min - **Equipment :** -

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**Ingredients :** Serves 15

- SPONGE CAKE: - 160 g caster sugar - 5 eggs - 160 plain flour, sifted - 7 g baking powder, sifted - 1 knob unsalted butter for greasing - NUTELLA ICING: - 150 full fat cream cheese - such as Philadelphia® - 30 g unsalted butter, at room temperature - 35 g icing sugar (see recipe) - 3 tbsp NUTELLA® - FILLING: - 300 g NUTELLA®

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## SPONGE CAKE:

1. Preheat the oven to 180°C (170°C fan, gas mark 4). Fit the metal bowl with the whisk, add the eggs and sugar. Mix using the EXPERT programme for 5 minutes/speed 5/40°C. Add the flour and baking powder; restart (without heating) for 30 seconds/speed 3.
2. Butter and flour an 18-20cm charlotte mould or cake tin and pour the cake batter into it.
3. Bake for 40 minutes until golden brown and springy. Cool the cooked cake before turning it out onto a rack.

## NUTELLA ICING\*:

1. Fit the food processing bowl and mini bowl. Add the Philadelphia® and butter and run the FOOD PROCESSOR programme until the mixture is smooth and creamy.
2. Add the icing sugar and NUTELLA® through the opening; Pulse constantly until very smooth. Before using, refrigerate the icing for 30 minutes.

#### ASSEMBLY:

1. When the cake is cold, cut it into 3 equal layers. Generously spread 2 layers with the 300g NUTELLA®, cover with the top layer and refrigerate.
2. Remove the cake from the refrigerator. Coat with the NUTELLA® icing using a flexible spatula. The icing can either be smooth or applied in a fish scale pattern.
3. Refrigerate the iced cake for at least 3 hours (or overnight) before serving.

Cook Expert ■

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