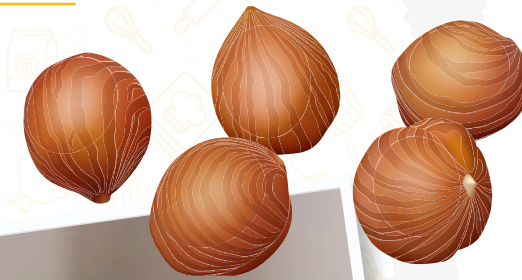




LOHMANN  
BREEDERS

COOKBOOK

Hazelnut chocolate Cake



# HAZELNUT CHOCOLATE Cake

## Ingredients



200g sugar

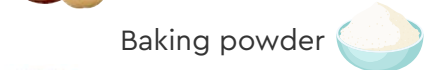
Vanilla sugar



200g butter



400g hazelnuts



Baking powder



150g chocolate

6 LOHMANN eggs



1

Preheat the oven to 175°C and immediately use the heat generated to melt the chocolate on a heatproof plate

2

Mix the first four ingredients until the sugar is properly dissolved

3

Mix the ground hazelnuts with the baking powder into the butter

4

Add the melted chocolate and pour the (quite soft) mixture into a baking pan

5

Bake at 175°C for one hour. After about 20 minutes, put a piece of aluminum foil over it so that it does not get so dark



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