



## OVOMALTINE CRUNCHY CREAM CAKE



### PREPARING OVOMALTINE CRUNCHY CREAM CAKE

#### INGREDIENTS

175 g butter  
150 g Ovomaltine dark chocolate, broken into pieces  
200 g Ovomaltine Crunchy Cream  
150 g sugar  
6 eggs, separated  
125 g ground hazelnuts  
25 g chopped hazelnuts  
some butter and flour to grease  
icing sugar

1. Preheat the oven to fan 180 °C. Grease the springform tin with butter and dust with flour.
2. Put the chocolate, Ovomaltine Crunchy Cream, sugar and butter in a large pan and melt on a low heat, stirring occasionally. Remove the pan from the heat and fold in the ground hazelnuts. Then, add the egg yolks and mix it all together.
3. Beat the egg whites into stiff peaks, add to the chocolate mixture and carefully fold in.
4. Pour the mixture into the pre-prepared springform tin and scatter the chopped hazelnuts on top. Then, bake for 50 to 60 minutes until the top is crisp but the cake is still soft inside. Cover the cake with foil for the last half of cooking time so it doesn't get too brown.
5. Allow the cake to cool completely before removing it from the springform tin.
6. Dust with icing sugar before serving, if desired.

#### Tip

The cake will still be moist the next day and can be kept in the fridge for up to three days.