Hazelnut Cake

Gluten Free

Ingredients

- 200g ground hazelnuts
- 5 eggs
- 175g caster sugar
- 100g melted butter
- 1 tsp vanilla extract

Method

1. Heat oven to 180c / gas 4.

2. Butter and line the base of a 20cm round deep cake tin.

3. Separate eggs into bowls. Tip sugar onto yolks. Whisk for about 3 minutes until pale and frothy. Gradually whisk in the melted butter, then fold in the hazelnuts and vanilla.

4. Whisk egg whites until stiff, then gently fold into cake mixture.

5. Pour into the prepared tin, then bake for 50-60 minutes until cake feels firm.

6. Cool in tin for 10 minutes, then turn out, peel off the paper and cool.