



Recipes

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Super Rich Chocolate Hazelnut Cake

Serves 8

Ingredients:

4 Mission® 6" Heat Pressed Flour Tortillas (10400)
5 oz. Bittersweet Chocolate
1/2 cup Granulated Sugar
1/2 cup Unsalted Butter , softened
3 large Eggs , separated
1 cup ground Hazelnuts , lightly toasted
zest of one half Lemon
4 Tbsp. Black Raspberry Marmalade
1/4 cup chopped Hazelnuts , for garnish

Directions:

1. Preheat oven to 350° F. Butter a 9" round cake pan and line the bottom with parchment or wax paper.
2. Toast the Mission® flour tortillas until golden brown, and slightly crisp. Allow to cool. Place in food processor and process into crumbs. Set aside.
3. Melt chocolate in a double boiler and set aside. Beat the butter and sugar in mixer. Add egg yolks, one at a time, beating well after each addition. The mixture may curdle a bit. Beat in the melted chocolate, hazelnuts, tortilla crumbs, lemon zest, and 2 tablespoons of marmalade.
4. In a separate bowl whisk the egg whites until stiff. Fold into the chocolate mixture. Transfer to cake pan and bake for 35-40 minutes, until set. Cover and transfer to a wire rack to cool.
5. Place remaining marmalade in a processor and blend until smooth. Spread over the surface of the cake. Prepare the frosting.





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Frosting

Serves 1

Ingredients:

5 oz. Bittersweet Chocolate , chopped

1/4 cup Unsalted Butter , chopped

2 Tbsp. Whipped Cream

1 Tbsp. Raspberry Syrup

Directions:

1. Place the chocolate and butter in a double boiler. Allow to melt over simmering water. Add cream and syrup and stir until combined and smooth. Add more cream if necessary to smooth out lumps.
2. Evenly spread the frosting onto the marmalade covered cake. Sprinkle with hazelnuts and allow cake to set.