



Chocolate-Hazelnut Icebox Cake

Ingredients:

Filling & Cake

- 1 1/2 cups (375 mL) chocolate hazelnut spread
- 1/3 cup (75 mL) hazelnut-flavored liqueur
- 2 cups (500 mL) heavy whipping cream
- 18 whole chocolate graham crackers (about 5 x 2-in./13 x 5-cm rectangles), divided
- 2 tbsp (30 mL) unsweetened cocoa powder for dusting

Hazelnut Cream

- 1/2 cup (125 mL) heavy whipping cream
- 2 tbsp (30 mL) hazelnut-flavored liqueur
- 2 tbsp (30 mL) powdered sugar
- Cocoa powder, chopped
- toasted hazelnuts and Chocolate Flowers (optional, see Cook's Tip)

Directions:

1. For filling, combine chocolate hazelnut spread and liqueur in **Stainless (4-qt./4-L) Mixing Bowl**; beat on medium speed of electric mixer until well blended. Gradually add cream; increase speed to medium-high and continue beating just until very soft peaks form (do not overbeat).
2. For cake, arrange four and a half of the crackers in a single layer in **Square Baking Pan**; top with 1 cup (250 mL) of the hazelnut filling. Spread filling to edges with **Small Spreader**; repeat layers three more times, ending with all of the remaining filling. (There will be more filling on top than in the inner layers.) Cover and refrigerate at least 8 hours or overnight.
3. When ready to serve, prepare hazelnut cream. Beat cream on medium-high speed of mixer in **Stainless (2-qt./2-L) Mixing Bowl** until soft peaks form. Add liqueur and powdered sugar; continue beating until stiff peaks form.
4. Sprinkle cake with cocoa powder using **Flour/Sugar Shaker**; cut into servings. Top each serving with hazelnut cream and garnish with hazelnuts and Chocolate Flowers, if desired.

Yield: 12 servings

Nutrients per serving: Calories 510, Total Fat 32 g, Saturated Fat 22 g, Cholesterol 70 mg, Sodium 180 mg, Carbohydrate 49 g, Fiber 3 g, Protein 5 g

U.S. Diabetic exchanges per serving: 2 starch, 1 1/4 fruit, 6 fat (3 1/4 carb)

Cook's Tips: For *Chocolate Flowers*, place 1/2 cup (125 mL) semi-sweet chocolate morsels into **Small Micro-Cooker®**; microwave, uncovered, on HIGH 1 minute or until mostly melted, stirring every 20 seconds. Pour melted chocolate into resealable plastic bag; twist to secure. Cut a small tip off corner of bag to allow chocolate to flow through. For three-dimensional design, cut 12 pieces of **Parchment Paper** into 2 1/2 x 3-in. (6 x 7.5-cm) squares; fold in half. Fit parchment in wells of **Muffin Pan**. Pipe chocolate flower on Parchment Paper; refrigerate 15 minutes or until set.