

Mocha Hazelnut Marble Bundt with a Nutella Glaze

Ingredients

Cake ~

- 2¼ cups all-purpose flour
- ½ cup toasted hazelnuts, finely ground
- 1 teaspoon baking powder
- 1 teaspoon salt
- 9 ounces unsalted butter, room temperature, divided use
- 2 ounces bittersweet chocolate, coarsely chopped
- ¼ cup coffee (hot or cold)
- ¼ cup Nutella
- 1 teaspoon instant coffee, finely ground (or instant espresso powder)
- 1¾ cups sugar
- 4 eggs, room temperature
- 2 teaspoons vanilla extract
- 1 cup whole milk, room temperature

Glaze ~

- 2 tablespoons powdered sugar, sifted
- 2 tablespoons milk
- ½ cup Nutella

Preparation

Cake ~

1. Center a rack in the oven and preheat the oven to 350°F.
2. In a 12 cup Bundt pan, either spray with nonstick baking spray or butter and dust the inside with flour and tap out the excess.
3. In a medium bowl whisk together the flour, ground hazelnuts, baking powder and salt and set aside.
4. In a saucepan add 2 oz of the butter, chocolate, coffee and instant coffee. Over a low heat, stir the mixture until the butter and chocolate are melted and everything is smooth and creamy. Remove from the heat and transfer to a medium bowl to cool.
5. In the bowl of a stand mixer, with a paddle attachment, beat the remaining 7 oz butter and the sugar at medium speed for about 3 minutes – you'll have a thick paste; this won't be light and fluffy.
6. Beat in the eggs one by one, beating well after each addition.
7. Beat in the vanilla extract.
8. Reduce the mixer speed to low and add the dry ingredients and the milk alternately, adding the dry mixture in 3 portions and the milk in 2 - beginning and ending with the dry ingredients.
9. Scrape a little less than half the batter into the bowl with the melted chocolate and, using a rubber spatula, stir to blend thoroughly.

10. Depending on how you want your cake to look you can scrape all of the white batter into the pan and top with the chocolate and marble it minimally, or if you want a more marbled pattern, alternate spoonfuls of the light and dark batter in the pan. When all the batter is in the pan, swirl a table knife sparingly through the batter to marble them.
11. Bake for 65 to 70 minutes, or until a thin knife inserted deep into the center of the cake comes out clean.
12. Transfer the Bundt pan to a rack and let cool for 10 minutes before unmolding, then cool the cake completely on the rack.

Glaze ~

1. Add Nutella, milk, and powdered sugar to a small saucepan and place over low heat.
2. Stir mixture until it is warm and smooth.
3. Pour over cooled cake.

Recipe for cake from [Joy the Baker](#). Recipe for the glaze from [Five Heart Home](#).