



Recipe



Hazelnut Streusel Cake

Ingredients:

For the Cake:

- 2 cups self-raising flour
- ¼ teaspoon salt
- ½ cup unsalted butter, softened
- 1 cup sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 1 cup sour cream
- 30ml NS Hazelnut Flavouring

For the Streusel:

- ½ cup plain flour
- ½ cup brown sugar, packed
- ½ cup chopped hazelnuts
- 1 teaspoon cinnamon
- ¼ cup unsalted butter, melted

Method:

Streusel: combine all ingredients, mix till crumbly.

Cake: Cream together softened butter and sugar. Add eggs one at a time, beating well. Stir in vanilla, sour cream, and NS Hazelnut Flavouring. Gradually add flour and salt into the batter till just combined.

Spread half the cake batter into a greased baking pan. Sprinkle half of the streusel over the batter. Repeat with remaining batter and streusel. Bake at 175C for 30-35mins