



Honey and Hazelnuts Cake Recipe

Ingredients	Preparation
<ul style="list-style-type: none">• 40 g of flour• 50 g hazelnut in powder• 4 small eggs• 80 g of butter• 50 g of honey• 80 g of caster sugar• salt• caster sugar to frost	<p>Source : nutshealth.com</p> <ul style="list-style-type: none">• Separate the white and the yolks .• Whip the white with a salt pinch.• In a bowl add the sugar, the flour and the hazelnuts powder .• Add the yolks with a whisk.• In another bowl, mix the honey and the butter.• Dissolve the mix on stovetop while stirring up constantly.• Add this mixture to the yolks mix while stirring up well .• Add the egg whites very gently.• Place the preparation in a cake pan .• Cook at 350 F for 30 minutes.• Sprinkle the cake with caster sugar.

