

Hazelnut Cream Squares

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Ingredients

- 4 eggs (at room temperature and separated)
- 1/2 cup Castor sugar
- 2/3 cup ground hazelnuts
- 1/2 cup chocolate hazelnut spread
- 1/2 cup icing sugar, sifted
- 1/2 cup SR flour
- 150g butter, softened
- Unsweetened cocoa powder to dust

Method

- Preheat oven 180C
- Lightly grease a 20cm shallow square cake tin and line with baking paper.
- Beat egg whites in a bowl using electric beaters until soft peaks form.
- Gradually add sugar, beating until thick and glossy.
- Beat yolks into mixture one at a time.
- Sift flour over mixture, add hazelnuts and fold in with metal spoon.
- Melt 20g butter with 2 tbslspn water in a small bowl, then fold into sponge mixture.
- Pour mixture into prepared tin and bake for 25 minutes or until cooked.
- Leave in tin for 5 minutes then turn out.
- Cut the sponge in half horizontally through the centre.
- Beat hazelnut spread and remaining butter using electric beaters until creamy.
- Beat in icing sugar., gradually add 3 tspn boiling water and beat until smooth.
- Dust with the cocoa powder, then cut into squares.

Wendy Eves.