

## Flourless Date and Excellence Crunchy Caramel Cake



### Ingredients

- 200g Lindt Excellence Crunchy Caramel
- 50g Lindt Excellence 70% Cocoa
- 220g Dates, fresh recommended
- 150ml Water
- 45ml Frangelico
- ½ Vanilla pod
- 180g Butter, unsalted
- 3 Eggs
- 3 Egg yolks
- Pinch salt
- 120g Brown sugar
- 200g Hazelnut meal
- 100g Hazelnuts, roasted skinned chopped

## Directions

1. Preheat oven to 170°C (150°C for fan forced oven) and grease a 26cm springform tin.
2. Place dates in a saucepan along with water, Frangelico and split vanilla bean. Simmer over a low heat until dates are soft.
3. Remove from heat. Push dates through a coarse sieve, creating a smooth purée. Set aside to cool.
4. Using an electric mixer. Whisk eggs, egg yolks, salt and brown sugar until mixture is light and fluffy.
5. Place butter in a saucepan. Melt over a medium heat. Break up chocolate and place in saucepan with the butter. Remove from heat and stir until chocolate is melted and the mixture is smooth.
6. Mix the chocolate and butter into the whipped egg. Fold in date purée and hazelnut meal, ensuring there are no lumps. Mix until well incorporated and fold in hazelnuts. Pour cake batter into greased tin and smooth top with the back of a spoon.
7. Bake for approximately 50 minutes or until cooked. Allow cake to cool in the tin. When cool, remove and top the cake with ½ recipe of plain ganache.