



Vanilla Bundt Cake with Nutella®

Dessert | Dessert | All year round

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For Bundt Cakes:

- 3 cups All-Purpose Flour
- 1 cup Light brown Sugar
- 1 cup Powdered Sugar
- 1 1/2 tsp. Baking Powder
- 1 1/2 tsp. Baking Soda
- 1 tsp. Salt
- 4 large Eggs
- 3/4 cup Butter, melted
- 3/4 cup Sour Cream
- 2 tsp. Mexican Vanilla, pure not extract

For Topping:

- 2 cups Nutella
- 1 cup Hazelnut, Chopped

Preheat the oven to 325 degrees F. Spray 6 - mini Bundt Cake pans with food release spray. Combine the flour, sugars, baking powder, baking soda, and salt in a large bowl.

In a mixer, add the eggs, butter, sour cream, vanilla, and whip on medium-high speed until smooth and fluffy. Reduce the mixer speed to low, and slowly add the flour mixture until just combined, but no lumps remain.



Fill the Bundt Cake pans $\frac{3}{4}$ full. Tap the pans against the counter to remove air bubbles. Bake for approximately 20 to 25 minutes, or until a toothpick inserted into the middle comes out clean. Place pans on a rack until they are cool to the touch.

Run a knife around the edge of the pans and turn cakes onto the rack to cool completely. Drizzle Nutella in a drip design and top with chopped hazelnuts.