

3-INGREDIENT BROWNIE CAKE

Serves 16

INGREDIENTS

2 cups cake flour

1L Ola Gino Ginelli Hazelnut Praline Ice Cream, softened but not melted

1½ slabs (150g) dark chocolate

Serving suggestion:

Icing sugar, to dust

Roughly chopped, blanched hazelnuts

Ola Gino Ginelli Hazelnut Praline Ice Cream

Sparkler

METHOD

1. Preheat the oven to 180°C. Line a greased medium-sized round cake tin (20cm) with baking paper.
2. In a large mixing bowl, sift the flour and add the softened Ola Gino Ginelli Hazelnut Praline ice cream. Beat until just combined, using an electric mixer.
3. Roughly chop one chocolate slab (100g) and sprinkle it into the batter, mixing to combine.
4. Pour the batter into the cake tin and bake for 45-50 minutes until just set.
5. Allow the brownie cake to cool for 20 minutes before transferring it to a serving platter or cake stand.
6. Slice the brownie cake into diamond shaped pieces and dust with icing sugar. Use a vegetable peeler and peel the remaining half slab of chocolate to create small chocolate shavings. Sprinkle the chocolate shavings and roughly chopped hazelnuts onto the centre of the brownie cake.
7. Serve a generous portion with a scoop of Ola Gino Ginelli Hazelnut Praline ice cream and a sparkler and ENJOY!