

Chocolate Samoa Cake with Hazelnuts and Fresh Coconut

I entered this beautiful cake in the 2017 Girl Scouts of Greater Los Angeles cookie recipe contest. I think it's a real winner. Ground hazelnuts and Samoa Girl Scout cookies are suspended in a light chiffon cake. It's glammed up with a Chocolate Cream Cheese frosting and garnished with Muscato grape halves and fresh grated coconut.

7 large eggs, room temperature if possible
¼ teaspoon cream of tartar
1 cup sugar (divided)
1 teaspoon vanilla
1 ¼ cups hazelnuts
1 ½ cups Samoa Girl Scout cookies (7.5-ounce package)
1 teaspoon baking powder
½ teaspoon salt

Frosting

6 ounces butter, softened
6 ounces cream cheese
2 ounces dark chocolate chips (1/3 cup)
¼ cup heavy cream
½ teaspoon vanilla
3 ½ cups powdered sugar

Garnish

1 cup + Muscato grapes, sliced lengthwise
1 cup fresh grated coconut

- 1 Preheat oven to 375° Prep two 9-inch cake pans by placing a parchment circle at the bottom of each. Do not grease the pans. Separate the eggs, placing the whites in a large mixer bowl and the yolks in a small bowl.
- 2 Prep the Samoa Girl Scout cookies and the hazelnuts by pulsing them separately in a food processor until they are finely ground, but still have some texture. Place together in a bowl and set aside.
- 3 With mixer at high speed, beat whites with cream of tartar until soft peaks form. Gradually beat in ½ cup sugar, beating until stiff peaks form.
- 4 With same beaters, beat yolks on high until thick and light yellow. Gradually beat in remaining ½ cup sugar for 3 minutes, until thick and shiny. Add vanilla. With a rubber scraper, mix in ground cookie crumbs, ground hazelnuts, baking powder and salt.
- 5 Pour the yolk mixture down the side of the egg white bowl, trying not to disturb the egg whites. Then, FOLD SLOWLY, NOT STIR the yolk mixture into the whites with a rubber scraper, using under and over motion, bringing the yolk mixture up through the egg white mixture. Divide the mixture between your prepared pans with the parchment circles. Bake for about 20 minutes or until a toothpick inserted into cake comes out clean.
- 6 To cool the cakes, hang each pan upside down between 2 other pans for one hour.
- 7 While the cake is cooling, make the Chocolate Cream Cheese Frosting. First whip together softened butter and cream cheese with an electric mixer and beat in some of the powdered sugar. Melt the chocolate and cream in the top of a double boiler for a few minutes or so (or a bowl sitting over a pan of boiling water). Watch carefully and use your rubber scraper to stir and test for when the chocolate is melting. Mix chocolate and combine to the cream cheese and butter mixture. Continue to add in all the powdered sugar, beating until the frosting is smooth.
- 8 Run a knife around the side of the cake pan and invert one layer onto a cake plate. Remove the parchment paper. Drop some frosting in the center of the cake and using an offset spatula, swirl the cake plate around as you hold the offset spatula. Place the second cake layer on top of the first, frost it and then the sides of the cake.
- 9 Garnish the top of the cake with Muscato grape halves around the edge and fill the center with the fresh grated coconut.

Servings: 12

Oven Temperature: 375°F

Nutrition Facts

Nutrition (per serving): 507 calories, 315 calories from fat, 36.3g total fat, 177.5mg cholesterol, 279.9mg sodium, 240.1mg potassium, 40.9g carbohydrates, 2.5g fiber, 31.4g sugar, 8.1g protein.

Source

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