



Swirl Cake

By Chef Veera Gaul, Ph.D.



Ingredients

(* indicates my preferred ingredients – see notes for alternatives)

- 1/3 cup O&V [Hazelnut Spread](#) *
- 1/3 cup O&V [Pistachio Spread](#) *
- 1/3 cup melted chocolate
- 1 cup O&V [Unflavored EVOO](#) *
- 1 ¼ cup milk
- 3 cups all-purpose flour
- 1 cup sugar
- 1 tablespoon baking powder
- ½ teaspoon kosher salt
- 2 large eggs, lightly beaten
- 1 tablespoon **Melipone Vanilla** *
- Chocolate Streusel

Chocolate streusel recipe

- ¾ cups brown sugar, packed
- ¾ teaspoon cinnamon powder
- ¼ teaspoon salt
- ½ cup mini chocolate chips (semi-sweet)
- ½ cup melted butter
- 1 teaspoon **Melipone Vanilla** *
- 1½ cups all-purpose flour

Preparation

Prepare the streusel first by mixing together the flour, brown sugar, cinnamon and salt until well combined. Stir in the chocolate chips. Combine the melted butter with the Melipone Vanilla and drizzle it into the flour mixture. Combine with a fork till small crumbles are created. Set aside.

Preheat the oven to 350 F and prepare a 13 x 9-inch baking pan by lightly greasing it.

In separate bowls slightly heat the chocolate, the pistachio cream and the hazelnut cream till they are warm and of drizzling consistency.

In a large bowl, beat the eggs and sugar together till light yellow and frothy. Add the oil, milk and vanilla and mix well.

In a medium bowl, mix together the flour, baking powder and salt. Add these dry ingredients to the wet ingredients in the large bowl and combine. Don't over mix.

Spread half the batter in the prepared baking pan.

Drizzle the batter with the HALF of each of melted chocolate, pistachio cream and hazelnut cream. Sprinkle with HALF the chocolate streusel

Now drop the remaining batter in mounds over and gently spread to cover the surface of the streusel and creams. Finally drizzle over the remaining half of each of the melted chocolate, pistachio and hazelnut spreads and sprinkle the remaining half of the streusel.

Bake in the pre-heated oven for approximately 40 minutes or until a toothpick poked in the center of the cake comes out clean. Cool and serve the cake warm or at room temperature with a dollop of whipped cream and additional drizzles of Pistachio cream and melted chocolate if desired

Serves 16-24

Active time 20 minutes Total Time: 55 minutes plus time to let the cake cool

Notes

* The [Hazelnut Spread](#) and [Pistachio Spread](#) are decadently sweet and delicious and are hard to replace without changing out the ultimate flavor of this cake. Email me for other options if you wish. I love to use a good quality [Unflavored EVOO](#) that provides wonderful flavor to the cake, you can substitute with any high quality unflavored EVOO

All highlighted products are available at [Oil & Vinegar stores](#)

Categories: Dessert, Gluten-Free Option, Swirl Cake, Chocolate Streusel Cake, Pistachio Cream, Hazelnut Cream, Melted Chocolate, Melipone Vanilla, Nutella, Unflavored EVOO, Breakfast & Brunch, Easy Entertaining