

Raspberry Filled Cakes with Chocolate Hazelnut Spread

Ingredients:

- 2 cups all-purpose flour
- 2 cups powdered sugar
- 1 tsp salt
- 3 eggs
- 1 ½ teaspoons almond extract
- 1 cup butter, melted & slightly cooled
- 1 Jar “Country Canner” Raspberry Jam (*provided*)
- 1 Jar “Bonne Maman”® Hazelnut Chocolate Spread (*provided*)

Baking Tips:

- Do not let the butter cool long, even though the recipe says so. The batter stiffens up quickly if you do.
- Have a zip lock bag with a corner cut out to use to squeeze the hazelnut spread
- Use a baking cooking spray for the muffin pan

Instructions:

- Preheat oven to 325°F. Lightly grease a 12-cup muffin tin.
- Whisk the flour, powdered sugar, and salt together in a medium mixing bowl. Combine eggs and almond extract, and mix into dry ingredients thoroughly. Slowly add the melted butter until fully incorporated.
- Add 1 tablespoon of batter to each muffin tin. Spoon heaping 1 teaspoon of Raspberry Jam to the center of each tin. Cover jam with an additional 1+ tablespoon of batter.
- Bake for 20 - 24 minutes or until a cake tester comes out clean.
- Allow to cool completely and remove from tin. Flip over on a baking rack and dollop each cake with a swirl of Bonne Maman Hazelnut Chocolate Spread.