

NUTELLA-DULCE DE LECHE SWIRL CAKE

INGREDIENTS

1 cup vanilla ice cream, melted at room temperature
2 large eggs
1 teaspoon vanilla
2/3 cup dulce de leche
1/2 cup Nutella
1 1/2 cups flour
2 teaspoon baking powder
1 teaspoon salt

DIRECTIONS

Preheat oven to 350F. Prepare a 8x4-inch loaf pan with butter or cooking spray.

In the mixing bowl of your stand mixer fitted with the paddle attachment, mix together ice cream, eggs, vanilla, and dulce de leche until well-combined. The dulce de leche will make the batter clumpy, but just keep working at it until everything is smooth. Add the dry ingredients.

Pour most of the batter into the loaf pan. Reserve about 1/2 cup. Add nutella to the loaf pan in well-spaced spoonfuls. Top with remaining batter. Then, run a knife through the whole thing to create a nice swirl/marbled pattern.

Bake for 30-40 minutes, or until the cake starts to come away from the side of the pan and a toothpick comes out clean. Let cool for 20 minutes before turning out onto a wire rack to cool the rest of the way.