
Mocha Raspberry Hazelnut Moon Pudding

Cake

¾ C blanched whole hazelnuts
1 C sugar
4¾ C cake flour
½ C unsweetened cocoa powder
¾ t baking powder
½ t salt
¼ t baking soda
3 eggs
1/3 C milk
1½ t vanilla extract
½ C unsalted butter, at room temperature, cut into pieces

Frosting

1 T instant espresso coffee powder
1 t hot water
1½ C unsalted butter, room temperature
2 jars (7½-ounces each) marshmallow fluff **or** creme
3-ounces unsweetened chocolate, melted
6 T seedless raspberry preserves, divided
Cool Whip - serving

Procedure

Cake: Preheat oven to 350°F. On ungreased baking sheet bake hazelnuts until toasted, 5 - 6 minutes; cool. Coat 15"x10" jellyroll pan with cooking spray. Line bottom and 2 short sides with parchment paper allowing overhang on short sides; coat with cooking spray. In food processor process hazelnuts until finely ground; transfer to large bowl. Stir in sugar, flour, cocoa, baking powder, salt and soda. In another bowl whisk together eggs, milk and vanilla. At low speed beat butter and half of egg mixture into sugar mixture until combined but not smooth. Increase speed to medium; beat until fluffy. Beat in remaining egg mixture, 1 minute. Evenly spread batter in pan, as shown. Bake 15 - 18 minutes or until cake springs back when lightly touched. Cool on rack 15 minutes. Invert onto rack; remove paper. Invert onto another rack; cool completely. **Frosting:** Dissolve coffee powder in water; reserve. At high speed beat butter until very soft, 1 - 2 minutes.

Reduce speed to low; gradually beat in fluff until incorporated and smooth. Beat in chocolate then reserved coffee mixture. Cut cake crosswise into 4 layers. Place 1 cake layer on serving platter; spread with 2 tablespoons preserves, then ½ cup frosting, as shown. Repeat layering with 2 cake layers, remaining preserves and 1 cup frosting. Top with remaining cake layer. Spread with remaining frosting. Garnish with raspberries and chocolate curls, if desired. After baking, I took the whole mixture (cake and frosting) and mixed it all together in a large bowl. I added some toy astronauts to make it look like the moon. I served it with some Cool Whip.

