

# Red Lion Inn Warm Brown Sugar Cake

## Serves 6

Executive Chef Brian J. Alberg of The Red Lion Inn *suggests using Hazelnut Ice Cream from Ronnybrook Farm for a cool finish to this warm comfort dessert.*

### **Cake**

$\frac{3}{4}$  cup butter, room temperature  
 $\frac{1}{2}$  cup sugar  
 $\frac{1}{4}$  cup brown sugar  
 $\frac{1}{2}$  teaspoon vanilla  
3 eggs  
 $\frac{2}{3}$  cup of hazelnuts ground to the texture of flour  
1 cup flour  
 $\frac{1}{2}$  teaspoon salt  
1 teaspoon baking powder

### **Caramel Filling**

$\frac{3}{4}$  cup brown sugar  
2 tablespoons butter, softened  
 $\frac{1}{4}$  cup heavy cream

To prepare the caramel, combine all of the ingredients in a medium-sized saucepan. Bring the mixture to a boil, then promptly remove. Transfer the caramel to a heat resistant bowl and place it in the freezer to cool.

Preheat the oven to 350 °F. Grease 2-1/2 inch muffin pans. In a large bowl, cream together first four ingredients.

Add eggs and beat until incorporated. Add hazelnut flour, salt, and baking powder and mix to a cake batter consistency. Scoop the batter into muffin pans and bake for 10 minutes until a crust forms. Remove the pans from the oven and place one tablespoon of caramel into the center of each cake. Bake an additional 20 minutes. Serve the individual cakes warm from the oven with a scoop of ice cream.