

THE CRÊPE CAKE, WITH CHOCOLATE HAZELNUT FILLING

The Recipe

<https://cuisinedaubery.com/recipe/chocolate-crepes/>

A delicious crepe cake, with a decadent chocolate hazelnut filling

Skill: Easy Level

Cuisine: French Cuisine

Courses: Crêpe, Crepe And Waffle, Dessert, Cake,

Ingredients

1 Crêpe Cake, 6.29" (or 6 19/64" or 16 cm) in diameter

*Crepes

1 lbs 6 oz Fluffy Crêpe Batter (620 grams) For the recipe, see [HERE](#)

*Filling

1 lbs Chocolate Hazelnut Spread (450 grams) For the recipe, see [HERE](#)

*Wrapping Crepe

1 lbs Crêpe Batter (450 grams) For the recipe, see [HERE](#)

*Chocolate Marble

1/4 lbs Crêpe Batter (100 grams) For the recipe, see [HERE](#)

1 tablespoon of Cocoa Powder

*Balls

6 oz Chocolate Hazelnut Spread (160 grams) For the recipe, see [HERE](#)

2/3 Cup Whipping Cream (140 grams)

*Decoration

some Non Melting Gumpaste Flowers For the recipe, see [HERE](#)

1 Crêpe Cake, 7.08" (or 7 3/32" or 18 cm) in diameter

*Crepes

1 3/4lbs Fluffy Crêpe Batter (784.6 grams) For the recipe, see [HERE](#)

*Filling

1 1/4 lbs Chocolate Hazelnut Spread (569.5 grams) For the recipe, see [HERE](#)

*Wrapping Crepe

1 1/4 lbs Crêpe Batter (569.5 grams) For the recipe, see [HERE](#)

*Chocolate Marble

1/4 lbs Crêpe Batter (126.5 grams) For the recipe, see [HERE](#)

THE CRÊPE CAKE, WITH CHOCOLATE HAZELNUT FILLING

1.2 tablespoons of Cocoa Powder

*Balls

7 oz Chocolate Hazelnut Spread (202.5 grams) For the recipe, see [HERE](#)

3/4 Cup Whipping Cream (177.1 grams)

*Decoration

some Non Melting Gumpaste Flowers For the recipe, see [HERE](#)

1 Crêpe Cake, 7.87" (or 7 7/8" or 20 cm) in diameter

*Crepes

2 lbs 2 oz Fluffy Crêpe Batter (968.7 grams) For the recipe, see [HERE](#)

*Filling

1 lbs 9 oz Chocolate Hazelnut Spread (703.1 grams) For the recipe, see [HERE](#)

*Wrapping Crepe

1 lbs 9 oz Crêpe Batter (703.1 grams) For the recipe, see [HERE](#)

*Chocolate Marble

5 oz Crêpe Batter (156.2 grams) For the recipe, see [HERE](#)

1.5 tablespoons of Cocoa Powder

*Balls

9 oz Chocolate Hazelnut Spread (250 grams) For the recipe, see [HERE](#)

1 Cup Whipping Cream (218.7 grams)

*Decoration

some Non Melting Gumpaste Flowers For the recipe, see [HERE](#)

Steps

1. For the crêpes: prepare the Fluffy Crêpe Batter (1 lbs 6 oz or 620 g), cook in a frying pan, 6.29" (or 6 19/64" or 16 cm) in diameter
2. The recipe is [HERE](#)
3. As crêpes have different sizes, I recommend cutting them
4. For the filling, prepare the Chocolate Hazelnut Spread (1 lbs or 450 g)
5. The recipe is [HERE](#)
6. You may also want to consider buying "Nutella"
7. To fill, the Chocolate Hazelnut Spread (1 lbs or 450 g) must be soft enough, otherwise warm up in the microwave
8. Start with one crêpe and spread with Chocolate Hazelnut Spread
9. Pile on another crêpe and add more filling
10. Once all the crepes were piled, glaze the whole cake with the spread
11. Refrigerate

The wrapping crêpe

THE CRÊPE CAKE, WITH CHOCOLATE HAZELNUT FILLING

12. We are going to add an "outside crepe" to protect the cake from drying or dripping
13. You will need Crêpe Batter (1 lbs or 450 g) : 2 batters, one clear one dark, to create a marble
14. The recipe is [HERE](#)
15. For the darker color, mix the Crêpe Batter (1/4 lbs or 100 g) and the Cocoa Powder (1 tablespoon)
16. Warm a long griddle (the same one I use for my pancakes)
17. Pour both batters, alternating
18. Cook
19. Once cooked, let the crepe cool down
20. Cut a long rectangle
21. Wrap the cake
22. For the crepe to stick, you may use a bit of Chocolate Hazelnut Spread
23. Refrigerate
24. Whip the Whipping Cream (2/3 Cup or 140 g)
25. Gently fold the Whipping Cream (2/3 Cup or 140 g) with the Chocolate Hazelnut Spread (6 oz or 160 g)
26. Pipe the cream, using a Pastry Bag
27. You can also prepare Non Melting Gumpaste Flowers
28. You may use gumpaste but it will melt ! Here's a better recipe:
29. Place the flowers on the cake and refrigerate