**HAZELNUT HEART CAKELETS WITH VANILLA GLAZE**

Makes 6 Cake lets

This cake can be modified to include other types of nuts and toppings of your desire.

**INGREDIENTS:**

FOR CAKE:

1. 1-1/2 cups all-purpose flour
2. ½ Tsp. baking soda
3. 1/2 Tsp. salt
4. 1 cup light brown sugar, lightly packed
5. ¾ cup vegetable oil
6. 2 large eggs
7. ½ cup hazelnuts, toasted and coarsely chopped

FOR VANILLA GLAZE:

1. 1 cup powdered sugar
2. ½ Tsp. vanilla extract
3. 2-4 Tbs. milk

**DIRECTIONS:**

Preheat oven to 325 F. Grease and flour pan; set aside. In a large bowl, combine flour, baking soda, salt and brown sugar; set aside. In a medium bowl, combine oil and eggs. Add the wet ingredients to the dry ingredients and mix well. Fold in hazelnuts. Divide batter evenly between cavities. Bake 25-30 minutes or until a toothpick inserted into the center comes out clean. Cool in pan 10 minutes on a wire rack. Invert cakes onto rack and cool completely. While cakes are cooling, prepare glaze. In a medium bowl, combine sugar and vanilla. Add milk, one tablespoon at a time, until glaze reaches desired consistency. Drizzle glaze over cooled cakes.