



RHUBARB AND NUT CAKE

QimiQ BENEFITS

- Quick and easy preparation
- Baked goods remain moist for longer
- Full taste with less fat content



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easy

INGREDIENTS FOR 12 PORTIONS, 26 CM Ø SPRINGFORM CAKE TIN

FOR THE BASE

75 g	QimiQ Classic, unchilled
125 g	Butter, softened
125 g	Sugar
1	Egg(s)
250 g	Flour, plain
8 g	Baking powder
	Salt

FOR THE NUT LAYER

75 g	QimiQ Classic
90 g	Butter
70 g	Sugar
8 ml	Rum
250 g	Hazelnuts, grated

FOR THE TOPPING

500 g	Rhubarb, fresh, peeled
	Butter, for the baking tin

METHOD

1. Preheat the oven to 175° C (conventional oven).
2. For the base, whisk the butter and sugar until fluffy. Add the QimiQ Classic spoon by spoon. Add the remaining ingredients and mix well.
3. For the nut layer, melt the butter, QimiQ Classic, sugar and rum in a saucepan. Add the hazelnuts and stir until smooth.
4. Press the base into the greased baking tin, top with a layer of rhubarb and cover with the nut mixture.
5. Bake in the hot oven for approx. 60 minutes.