CRANBERRY AND NUT CREAM CAKE

QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients
- Quick and easy preparation
- Prevents moisture migration, sponge base remains fresh and dry

🕐 **40**   🔥 **easy**

INGREDIENTS FOR 1 LOAF TIN(S)

FOR THE SPONGE

250 g	QimiQ Cream Base
4	Egg(s)
130 ml	Sunflower oil
250 g	Sugar
1 package	Vanilla sugar
200 g	Flour, coarse grain
1 package	Baking powder
150 g	Hazelnuts, ground
	Butter, for the baking tin

FOR THE CREAM FILLING

250 g	QimiQ Whip Pastry Cream, chilled
200 g	Sour cream 15 % fat
100 g	Powdered sugar
0.5	Lemon(s), juice and finely grated zest
80 g	Butter, melted
	Cranberry jam, to brush

METHOD

1. Preheat the oven to 170 °C (air circulation).
2. For the base: mix the QimiQ Sauce Base with the eggs, oil, sugar and vanilla sugar until smooth. Mix the flour with the baking powder and hazelnuts and quickly fold into the QimiQ mixture.
3. Fill the mixture into a greased loaf tin and bake in the preheated oven for approx. 30-40 minutes. Allow to cool.
4. For the cream filling: lightly whip the cold QimiQ Whip until completely smooth, ensuring that the entire mixture is incporporated (especially from bottom and sides of bowl).
5. Add the sour cream, icing sugar, lemon juice and lemon zest and continue to whip until the required volume has been achieved. Quickly fold in the melted butter.
6. Cut the sponge base into 3 layers. Spread the cranberry jam onto one layer and cover with one part of the cream. Place the second sponge layer on top and spread with cranberry jam, and a layer of cream. Place the third layer of sponge base on top and spread with the remaining cream.
7. Allow to chill for at least 4 hours.
8. **Tip:** Decorate with fresh raspberries.