



# EASY COURGETTE CAKE



## QimiQ BENEFITS

- Quick and easy preparation
- Longer presentation times without loss of quality
- Full taste with less fat content



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easy

## INGREDIENTS FOR 1 BAKING TRAY

<b>250 g</b>	QimiQ Classic, unchilled
<b>280 g</b>	Sugar, or 2 cups
<b>5</b>	Egg(s)
<b>1 package</b>	Vanilla sugar
<b>80 ml</b>	Sunflower oil, or 1/2 cup
<b>100 g</b>	Walnuts, or 1 cup
<b>100 g</b>	Hazelnuts, or 1 cup
<b>pinch(es)</b>	Cinnamon
<b>300 g</b>	Courgette(s), or 4 cups
<b>270 g</b>	Flour, or 3 cups
<b>1 package</b>	Baking powder
<b>150 g</b>	Apricot jam
<b>150 g</b>	Chocolate glaze

## METHOD

1. Preheat the oven to 180 °C (convection oven).
2. Whisk the sugar, eggs and vanilla sugar until fluffy.
3. Whisk the unchilled QimiQ Classic smooth and add with the oil, grated nuts and cinnamon to the egg mixture. Mix well.
4. Press the courgettes out well and mix with the flour and baking powder. Fold into the mixture.
5. Spread the mixture onto a baking tray lined with baking paper and bake in the preheated oven for approx. 50 minutes. Allow to cool.
6. Spread the sponge with apricot jam and coat with the chocolate icing.