



# HAZELNUT TEACAKE



## QimiQ BENEFITS

- Quick and easy preparation
- Longer presentation times
- Shorter production times
- Saves time and resources



15



easy

## INGREDIENTS FOR 10 1/1 BAKING TRAY(S)

### FOR THE DOUGH

<b>1200 g</b>	Butter, softened
<b>1200 g</b>	Sugar
<b>600 g</b>	QimiQ Classic, unchilled
<b>40</b>	Egg(s)
<b>1400 g</b>	Chocolate sponge base, baked, crumbled
<b>240 g</b>	Flour
<b>1200 g</b>	Hazelnuts, grated
<b>100 g</b>	Baking powder
<b>20 g</b>	Cinnamon, ground
<b>10 g</b>	Salt

### METHOD

1. Mix the butter, sugar and QimiQ Classic in a mixer until smooth.
2. Add the remaining ingredients and mix well.
3. Line the baking trays with baking paper. Spread the mixture approx. 1 cm thick onto the trays.
4. Bake in a pre-heated oven at 160° C for approx. 20-25 minutes.