



# BAT CAKE

## QimiQ BENEFITS

- 100% natural, contains no preservatives, additives or emulsifiers
- Prevents moisture migration, sponge base remains fresh and dry
- Longer presentation times



15



easy

## INGREDIENTS FOR 12 PORTIONS, 26 CM Ø SPRINGFORM CAKE TIN

### FOR THE CAKE BASE

<b>3</b>	Egg(s)
<b>75 g</b>	Sugar
<b>1 sachet(s)</b>	Vanilla sugar
<b>pinch(es)</b>	Salt
<b>40 g</b>	Corn flour / starch
<b>30 g</b>	Flour
<b>30 g</b>	Cocoa powder
<b>10 ml</b>	Sunflower oil

### FOR THE CREAM

<b>250 g</b>	QimiQ Classic, unchilled
<b>100 g</b>	Dark chocolate (40-60 % cocoa), melted
<b>2 tbsp</b>	Sugar
<b>125 ml</b>	Cream 36 % fat, whipped

### FOR THE DECORATION

<b>100 g</b>	Dark chocolate (40-60 % cocoa), melted
	Marshmallow
	Cocktail cherries

## METHOD

1. For the chocolate base, preheat the oven to 180° C (conventional).
2. Whisk the egg, sugar, vanilla sugar and salt until fluffy. Sieve the corn flour, flour and cocoa into the mixture and mix well. Carefully add the oil and mix well.
3. Pour into a loose-bottomed cake tin lined with baking paper and bake in the hot oven for 15-20 minutes. Allow to cool.
4. For the cream, whisk QimiQ Classic smooth. Add the melted chocolate and sugar and mix well. Fold in the whipped cream.
5. Place the cold base into a cake ring and cover with the cream. Chill for at least 4 hours (preferably over night).
6. Remove from the ring, halve the cake vertically and position the two curved edges to touch each other (see photo). Cut 3 semi-circles out of each of the straight edges with a biscuit cutter or glass. Place 2 semi circles together for the head and use two separate semi-circles as ears.
7. Draw wing and ear contours with melted chocolate, cut eyes and teeth out of marshmallows and use a cocktail cherry as the nose.