



CREAM CHEESE POUND CAKE



QimiQ BENEFITS

- Quick and easy preparation
- Can be frozen and defrosted without loss of quality



15



easy

INGREDIENTS FOR 1 LOAF TIN(S)

125 g QimiQ Classic, unchilled

135 g Egg white(s)

90 g Butter

225 g Granulated sugar

140 g Cream cheese

3 g Salt

170 g Cake flour

6 g Baking powder

7 g Vanilla extract

METHOD

1. Pre-heat the oven to 135° C (conventional oven).
2. Whisk QimiQ Classic smooth and put to one side. Whisk the egg whites to medium peak.
3. Cream the butter and sugar together. Add the cream cheese and mix smooth.
4. Sift the flour and baking powder together. Add the salt, flour mix, vanilla and QimiQ Classic to the cream cheese mixture and mix well.
5. Carefully fold the stiff egg whites into the mixture.
6. Pour the mixture into a greased loaf tin (10 x 10 x 23 cm) and bake in the hot oven for approx. 60 minutes, or until the centre of the cake bounces back when touched.