



# HAZELNUT SLICES

## QimiQ BENEFITS

- Quick and easy preparation
- Baked goods remain moist for longer



15



easy

## INGREDIENTS FOR 1 BAKING TIN 58 X 19 X 4.5 CM

### FOR THE SLICES

**200 g** Butter, softened  
**50 g** QimiQ Classic, unchilled  
**200 g** Sugar  
**2** Egg(s)  
**400 g** Flour  
**45 g** Baking powder

### FOR THE JAM LAYER

**190 g** Red currant jam, to brush

### FOR THE NUT LAYER

**90 g** QimiQ Classic  
**180 g** Butter  
**225 g** Hazelnuts, finely grated  
**225 g** Hazelnuts, coarsely grated  
**200 g** Sugar  
Vanilla sugar

## METHOD

1. Pre-heat the oven to 150° C (conventional oven).
2. For the slices, quickly add the soft butter to the remaining ingredients and mix well. Pour into the greased baking tray and spread with the red currant jam.
3. For the nut layer, heat all the ingredients in a saucepan and stir until completely smooth. Pour over the red currant jam and level off roughly.
4. Bake for approx. 40 minutes until golden brown.