



PLUM CAKE



QimiQ BENEFITS

- Quick and easy preparation
- Cake remains moist for longer
- Full taste with less fat content



15



easy

INGREDIENTS FOR 1 CAKE TIN 26 CM Ø

| | |
|--------------------|-----------------------------|
| 250 g | QimiQ Cream Base |
| 100 g | Sugar |
| 4 | Egg yolk(s) |
| 160 g | Flour |
| 0.5 package | Baking powder |
| 100 g | Almonds, grated |
| 4 | Egg white(s) |
| 100 g | Sugar |
| 400 g | Plums, cored |
| | Sugar crystals, to sprinkle |

METHOD

1. Preheat the oven to 160 °C (conventional oven).
2. Mix together the QimiQ Sauce Base, sugar and egg yolks.
3. Mix the flour with baking powder and almonds.
4. Whisk the egg whites and sugar until stiff. Fold alternately with the flour/almond mixture into the QimiQ.
5. Pour the mixture into a greased cake tin and top with the halved plums (sliced side facing upwards).
6. Bake in the hot oven for approx. 40 minutes (cover with tin foil to prevent burning if necessary).
7. Sprinkle with sugar crystals whilst hot.