



PASCHAL LAMB CAKE



QimiQ BENEFITS

- Light and fluffy consistency
- Cakes remain moist for longer
- Quick and easy preparation



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easy

INGREDIENTS FOR 1 LAMB CAKE TIN

250 g	QimiQ Cream Base
100 g	Butter, melted
4	Egg yolk(s)
1 package	Vanilla sugar
1	Lemon(s), juice and finely grated zest
4	Egg white(s)
180 g	Sugar
1 pinch(es)	Salt
120 g	Flour, plain
0.5 package	Baking powder
1 package	Custard powder
150 g	Almonds, ground
	Butter, for the baking tin
	Flour, for the baking tin

METHOD

1. Preheat the oven to 160 ° C (convection oven).
2. Mix the QimiQ Cream Base until smooth with the melted butter, egg yolk, vanilla sugar, lemon juice and lemon zest.
3. Whisk the egg whites with the sugar and salt until stiff.
4. Mix the flour with the baking powder, custard powder and grated almonds and quickly fold into the QimiQ mixture. Carefully fold in the whisked egg whites.
5. Pour the dough into a greased lamb cake tin and bake for approx. 35 minutes until golden brown.
6. **Tip:** Dust with icing sugar before serving.