



QUICK CAKE



QimiQ BENEFITS

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



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easy

Tips

Almonds can be used instead of hazelnuts.

INGREDIENTS FOR 12 PORTIONS

250 g	QimiQ Cream Base
160 g	Hazelnuts, ground
190 g	Powdered sugar
1 pinch(es)	Salt
1 small pinch(es)	Cinnamon, ground
1 small pinch(es)	Orange zest
120 ml	Sunflower oil
5	Egg(s)
250 g	Flour, plain
0.5 package	Baking powder
	Butter, for the baking tin
	Flour, for the baking tin

METHOD

1. Preheat the oven to 180 °C (air circulation).
2. Mix the QimiQ Sauce Base, hazelnuts, icing sugar, salt, cinnamon, orange zest, oil and eggs together.
3. Sift the flour and baking powder together and fold into the QimiQ mixture.
4. Pour the mixture into a greased loaf tin and bake in the middle of a hot oven for approx. 40 minutes.