



# CHRISTMAS CAKE



## QimiQ BENEFITS

- Cakes remain moist for longer
- Light and fluffy consistency
- Cakes can be frozen and defrosted without loss of quality



15



easy

## INGREDIENTS FOR 12 PORTIONS

<b>250 g</b>	QimiQ Cream Base
<b>100 g</b>	Hazelnuts, ground
<b>180 g</b>	Powdered sugar
<b>70 ml</b>	Sunflower oil
<b>3</b>	Egg(s), jumbo
<b>150 g</b>	Flour, plain
<b>8 g</b>	Baking powder
<b>4 g</b>	Gingerbread spice
<b>0.5</b>	Orange(s), finely grated zest
<b>20 g</b>	Cocoa powder
	Butter, for the baking tin
	Flour, for the baking tin

## METHOD

1. Preheat the oven to 180° C (conventional oven).
2. Mix together the QimiQ Cream Base, hazelnuts, icing sugar, oil, eggs and orange zests.
3. Sift the flour, baking powder, gingerbread spice and cocoa powder together and fold into the QimiQ mixture.
4. Pour the mixture into a greased loaf tin and bake in the middle of the hot oven for approx. 40 minutes.