



# CREAM CHEESE POUND CAKE



## QimiQ BENEFITS

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



15



easy

## INGREDIENTS FOR 12 PORTIONS

<b>250 g</b>	QimiQ Cream Base
<b>150 g</b>	Butter, melted
<b>150 g</b>	Cream cheese
<b>5</b>	Egg yolk(s)
<b>1 package</b>	Vanilla sugar
<b>1</b>	Lemon(s), juice and finely grated zest
<b>5</b>	Egg white(s)
<b>160 g</b>	Sugar
<b>1 pinch(es)</b>	Salt
<b>250 g</b>	Flour, plain
<b>1 package</b>	Baking powder

## METHOD

1. Preheat the oven to 180 °C (air circulation).
2. Mix the QimiQ Sauce Base, melted butter, egg yolk, vanilla sugar, lemon juice, lemon peel and cream cheese together with an immersion blender until smooth.
3. Whisk the egg whites with the sugar and salt until stiff.
4. Sift the baking powder into the flour and quickly fold into the QimiQ mixture. Carefully fold in the whisked egg white.
5. Pour the mixture into a greased loaf tin and bake in the preheated oven for approx. 40 minutes.