



CHERRY CAKE



QimiQ BENEFITS

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



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easy

INGREDIENTS FOR 1 1/1 BAKING TRAY (FOODSERVICE)

500 g QimiQ Cream Base

500 g Sugar

24 g Vanilla sugar

1 Lemon(s), juice and finely grated zest

10 Egg(s)

500 g Butter, melted

500 g Flour

32 g Baking powder

720 g Cherries, cored

160 g Hazelnuts, ground

METHOD

1. Preheat the oven to 180 °C (air circulation).
2. Mix the QimiQ Cream Base together with the sugar, vanilla sugar, lemon juice, lemon zest, eggs and melted butter.
3. Mix the flour with the baking powder and nuts and quickly fold into the QimiQ mixture.
4. Spread the cake mixture onto a baking tray lined with baking paper. Place the cherries on top and bake in the preheated oven for approx. 40 minutes.