QimiQ

BAKED CHERRY POPPY PIE



QimiQ BENEFITS

- Bake stable and deep freeze stable
- Cakes remain moist for longer
- Quick and easy preparation





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INGREDIENTS FOR 1 CAKE TIN 26 CM Ø

1 Fresh sweet short crust pastry[Tante Fanny] 400 g Cherries, cored FOR THE CREAM CHEESE FILLING 150 g QimiQ Classic, unchilled 60 g Butter, melted 120 g Sugar 2 package Cream cheese, (175 g) 4 Egg(s) 40 g Flour 2 package Vanilla sugar 2 tsp Lemon peel 100 g Marzipan (almond paste) FOR THE POPPY SEED FILLING 100 g QimiQ Classic, unchilled 100 g Butter, softened 180 g Sugar 2 Egg(s) 200 g Poppy seeds 50 g Almonds, ground 1 small pinch(es) Cinnamon, ground 1 tsp Baking powder 2 tsp Lemon peel	INGREDIENTS FOR	R I CAKE IIN 26 CM Ø
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50 g Almonds, ground 1 small pinch(es) Cinnamon, ground 1 tsp Baking powder 2 tsp Lemon peel	2	Egg(s)
1 small pinch(es) Cinnamon, ground 1 tsp Baking powder 2 tsp Lemon peel	200 g	Poppy seeds
1 tsp Baking powder 2 tsp Lemon peel	50 g	Almonds, ground
2 tsp Lemon peel	1 small pinch(es)	Cinnamon, ground
• •	1 tsp	Baking powder
2 pinch(es) Salt		•
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METHOD

- 1. Preheat the oven to 180 °C (conventional oven)
- 2. Roll out the pastry and use to line the bottom and sides (approx. 3 cm high) of a greased cake
- 3. For the cream cheese filling: whisk the unchilled QimiQ Classic smooth. Add the remaining ingredients and mix well.
- 4. For the poppy seed filing: whisk the unchilled QimiQ Classic smooth. Add the remaining ingredients and mix well
- 5. First put the poppy seed mixture into the cake tin. Place the stoned cherries on top and cover with the cream cheese filling.
- 6. Bake in the preheated oven for approx. 40 minutes.