



PLUM CAKE



QimiQ BENEFITS

- Pure indulgence with less cholesterol
- Bake stable



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easy

INGREDIENTS FOR 1 BAKING TRAY

250 g	QimiQ Classic, unchilled
500 g	Plums
100 g	Butter, softened
220 g	Powdered sugar
1 sachet(s)	Vanilla sugar
3	Egg yolk(s)
	Salt
	Cinnamon
350 g	Flour, coarse grain
0.5 sachet(s)	Baking powder
3	Egg white(s)
	Cinnamon, to sprinkle
	Powdered sugar, to sprinkle

METHOD

1. Preheat the oven to 200° C (convection oven).
2. Halve and stone the plums.
3. Whisk the butter, icing sugar and vanilla sugar until fluffy. Add the egg yolks, salt and cinnamon and mix well.
4. Whisk QimiQ Classic smooth, add to the cake mixture and mix well.
5. Sift the flour and baking powder together and fold three quarters into the above mixture.
6. Whisk the egg whites and sugar stiff and fold into the mixture with the remaining flour.
7. Spread onto a baking tray lined with baking paper and arrange the halved plums on top of the cake. Bake in the middle of the oven for 20-30 minutes. Dust with the icing sugar and cinnamon mixture whilst warm.