



APPLE AND NUT CAKE



QimiQ BENEFITS

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



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easy

Tips

Pears and almonds can be used instead of apples and hazelnuts.

INGREDIENTS FOR 1 LOAF TIN(S)

250 g	QimiQ Cream Base
150 g	Butter, melted
5	Egg yolk(s)
1 package	Vanilla sugar
5 ea	Egg white(s)
220 g	Sugar
1 pinch(es)	Salt
0.5 package	Baking powder
180 g	Flour, plain
20 g	Corn flour / starch
150 g	Hazelnuts, grated
25 g	Cocoa powder
1 small pinch(es)	Cinnamon
2 ea	Apple(s), peeled, finely diced
	Butter, for the baking tin
	Flour, for the baking tin

METHOD

1. Preheat the oven to 160 °C (air circulation).
2. Mix the QimiQ Sauce Base, melted butter, egg yolk and vanilla sugar together with a blender.
3. Whisk the egg whites with the sugar and salt until stiff.
4. Mix the flour with the baking powder, corn starch, grated hazelnuts, cocoa powder and cinnamon and quickly fold into the QimiQ mixture. Carefully fold in the whisked egg whites. Finally fold in the diced apples.
5. Pour the dough into a greased cake tin and bake for approx. 35 minutes.