



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 BAKING TRAY

250 g	QimiQ Cream Base
250 g	Sugar
1 package	Vanilla sugar
0.5	Lemon(s), juice and finely grated zest
5	Egg(s)
250 g	Butter, melted
250 g	Flour
1 package	Baking powder
80 g	Hazelnuts, ground
360 g	Cherries, cored

METHOD

1. Preheat the oven to 180 °C (air circulation).
2. Mix the QimiQ Sauce 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.