



# CHERRY CAKE



## QimiQ BENEFITS

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



15



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.