



# APPLE CAKE



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients
- Quick and easy preparation



15



easy

## INGREDIENTS FOR 1 CAKE TIN 26 CM Ø

**250 g** QimiQ Classic, unchilled

**1** Fresh sweet shortcrust pastry

**5** Apple(s), peeled

**150 g** Quark 20 % fat

**80 g** Sugar

**1 package** Custard powder

**2** Egg(s)

**2** Egg yolk(s)

**0.5** Lemon(s), juice and finely grated zest

**1 pinch(es)** Cinnamon

## METHOD

1. Preheat a baking oven to 180 °C (conventional oven).
2. Place the shortcrust pastry into a cake tin and distribute the apple segments on top.
3. Mix the unchilled QimiQ Classic with the remaining ingredients until smooth using an immersion blender. Pour the mixture onto the apple segments and bake in the preheated oven for approx. 35-40 minutes.