# QimiQ

## SNICKERS® CAKE



### **QimiQ BENEFITS**

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





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### **INGREDIENTS FOR 1 CAKE TIN 22 CM Ø**

#### **FOR THE BASE**

150 g	Digestive biscuits, crumbled
70 g	Butter, melted
	Butter, for the baking tin
FOR THE FILLING	
250 g	QimiQ Classic, unchilled
5	Snickers®, cut into pieces
2	Egg yolk(s)
1 tbsp	Corn flour / starch

### **METHOD**

- 1. Preheat the oven to 120 °C (convection oven).
- 2. For the base: add the melted butter to the biscuit crumbs and mix well. Press firmly into the base of a greased cake tin
- 3. For the filling: place the unchilled QimiQ Classic and Snickers into a saucepan and allow to melt. Whisk in the egg yolk and starch and pour onto the base in the cake tin.
- 4. Bake in the preheated oven for approx. 30 minutes.
- 5. **Tip:** Decorate with nuts and chocolate decorations.