



# VANILLA CREAM SLICES FOR KIDS



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Prevents moisture migration, pastry remains fresh and dry for longer
- Enhances the natural taste of added ingredients



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easy

## Tips

Quark can be used instead of cream cheese.

## INGREDIENTS FOR 12 SLICES

### FOR THE SPONGE BASE

4 Egg white(s)

90 g Sugar

Salt

4 Egg yolk(s)

60 g Flour, plain

25 g Cocoa powder

### FOR THE FILILNG

375 g QimiQ Classic Vanilla, unchilled

1 package Cream cheese, (175 g)

80 g Powdered sugar

2 tbsp Lemon juice

125 g Whipping cream 35-36 % fat, whipped

## METHOD

1. Preheat the oven to 180 °C (conventional oven).
2. For the sponge base: whisk the egg whites with the sugar and salt until stiff. Fold in the egg yolks. Sift in the flour and cocoa powder and carefully mix together.
3. Spread the dough onto a baking tray lined with baking paper approx. 1 cm deep.
4. Bake in the preheated oven for approx. 5-7 minutes. Allow to cool.
5. For the filling: whisk the unchilled QimiQ Classic Vanilla smooth. Add the cream cheese, icing sugar and lemon juice and mix well. Fold in the whipped cream.
6. Spread the cream evenly onto one half of the sponge base. Top with the second half and allow to chill for approx. 4 hours.