POPPY SEED POUND CAKE

QimiQ BENEFITS

- Light, fluffy and moist consistency
- Longer presentation times without loss of quality
- Saves time and resources

🕐 **15**   🔥 **easy**

INGREDIENTS FOR 12 PORTIONS

150 g	QimiQ Cream Base
200 g	Poppy seeds, ground
60 g	Rum
5 g	Cinnamon, ground
250 g	Egg(s)
250 g	Butter, melted
200 g	Sugar
200 g	Plain white flour [Essential Waitrose]
15 g	Baking powder
50 g	Walnuts, grated
5 g	Vanilla sugar
4 g	Lemon peel
1 pinch(es)	Salt

TO DECORATE

300 g	Dark chocolate glazing
30 g	Chocolate pearls

METHOD

1. Preheat the oven to 170°C (convection oven).
2. Mix the QimiQ Cream Base well with the poppy seeds, rum and cinnamon.
3. Separate the eggs and mix the egg yolks with the butter well.
4. Whisk in half of the sugar, flour, baking powder, walnuts, vanilla sugar, poppy seed mixture, lemon peel and salt.
5. Whisk the egg whites with the remaining sugar until fluffy and carefully fold into the mixture.
6. Pour the mixture into a greased cake tin and bake in the preheated oven for approx. 50 minutes.
7. Allow to cool after baking. Glaze with the chocolate glazing and decorate as required with the chocolate decorations.