



# BLACK AND WHITE POUND CAKE



## QimiQ BENEFITS

- Bake stable
- Quick and easy preparation



15



easy

## INGREDIENTS FOR 12 PORTIONS, 1 LB (500 G) LOAF TIN

**250 g** QimiQ Classic, unchilled

**200 g** Sugar

Vanilla aroma

**3** Egg yolk(s)

**3** Egg white(s)

**1 tsp** Baking powder

**210 g** Flour, plain

**10 g** Cocoa powder

## METHOD

1. Preheat the oven to 160° C (conventional oven).
2. Whisk the butter with 100 g / 3.5 oz sugar and vanilla aroma until light and fluffy.
3. Gradually add the egg yolks and whisk well together.
4. Whisk QimiQ Classic smooth. Add to the mixture and continue to whisk until smooth and creamy.
5. Whisk the egg whites and remaining 100 g / 3.5 oz sugar until stiff.
6. Sift the baking powder with the flour and fold into the QimiQ mixture.
7. Fold in the stiff egg whites.
8. Halve the mixture, add the cocoa powder to one half and combine well.
9. Pour the chocolate mixture into a loaf tin lined with grease-proof baking paper. Top with the vanilla mixture and stir carefully with a wooden spoon to create a marble effect
10. Bake for approx. 50 minutes.