



ADVOCAAT AND CHOCOLATE CAKE



QimiQ BENEFITS

- Light, fluffy and moist consistency
- Cakes remain moist for longer
- Quick and easy preparation



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easy

Tips

Rapeseed oil can be used instead of sunflower oil.

INGREDIENTS FOR 1 BUNDT CAKE TIN

125 g	QimiQ Cream Base
5	Egg white(s)
250 g	Powdered sugar
1 pinch(es)	Salt
125 ml	Sunflower oil
5	Egg yolk(s)
125 ml	Advocaat [Eggnog]
200 g	Flour
40 g	Corn flour / starch
10 g	Baking powder
100 g	Chocolate, chopped
	Butter, for the baking tin

METHOD

1. Preheat the oven to 180 °C (air circulation).
2. Whisk the egg whites with the icing sugar and salt until stiff.
3. Mix the QimiQ Cream Base together with the oil, egg yolk and advocaat. Mix the flour with the corn starch and baking powder, add to the QimiQ mixture and mix well.
4. Fold in the chopped chocolate. Fold in the whisked egg whites.
5. Fill the mixture into a greased cake tin and bake in the preheated oven for approx. 40 minutes.