



COCONUT POUND CAKE



QimiQ BENEFITS

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



15

INGREDIENTS FOR 12 PORTIONS

150 g	QimiQ Cream Base
250 g	Egg(s)
250 g	Butter, melted
150 g	Sugar
150 g	Coconut sugar
250 g	Plain white flour [Essential Waitrose]
15 g	Baking powder
1 pinch(es)	Salt
5 g	Vanilla sugar
50 g	Rum
80 g	Coconut cream powder

TO DECORATE

300 g	White chocolate glazing
60 g	Coconut flakes
40	Chocolate decorations

METHOD

1. Preheat the oven to 170°C (conventional oven).
2. Separate the eggs and mix the egg yolk with the QimiQ Sauce Base and melted butter until smooth.
3. Whisk in half of the sugar, flour, baking powder, salt, vanilla sugar, rum and coconut cream powder.
4. Whisk the egg whites with the remaining sugar until fluffy and carefully fold into the mixture.
5. Pour the mixture into a greased cake tin and bake in the preheated oven for approx. 50 minutes.
6. Allow to cool after baking. Glaze with the chocolate glazing and decorate as required with the puffed rice and chocolate decorations.