



# APPLE AND RASPBERRY CAKE WITH NUTELLA®



## QimiQ BENEFITS

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



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easy

## Tips

Pears can be used instead of apples.

## INGREDIENTS FOR 1 CAKE TIN 26 CM Ø

**250 g** QimiQ Classic, unchilled

**3** Egg(s)

**3** Egg yolk(s)

**60 g** Sugar

**1 pinch(es)** Salt

**200 g** Nougat nut spread, e.g. Nutella®

**80 g** Flour

**40 g** Corn flour / starch

**1 kg** Apple, finely sliced [émincé PF]

**80 g** Hazelnuts, ground

**150 g** Raspberries

Powdered sugar, to dust

## METHOD

1. Preheat the oven to 160 °C (conventional oven).
2. Place the unchilled QimiQ Classic, eggs, egg yolks, sugar, salt, Nutella®, flour and corn starch into a mixing beaker and mix until smooth using an immersion blender.
3. Mix the apples with the hazelnuts and use half of it as a base in a greased cake tin. Distribute half of the QimiQ mixture onto the apples and place the remaining apples and the raspberries on top. Distribute the remaining QimiQ mixture on top and bake in the preheated oven for approx. 50 minutes.
4. Dust with icing sugar and serve.