



# SWEDISH CREAM BUN CAKE



## QimiQ BENEFITS

- No additional gelatine required
- Quick and easy preparation
- Light, fluffy and moist consistency



40



medium

## Tips

Refine the cream with a dash of rum.

## INGREDIENTS FOR 1 GATEAU, 26 CM Ø

### FOR THE BASE

<b>250 g</b>	QimiQ Cream Base
<b>100 g</b>	Sugar
<b>0.5 cube(s)</b>	Fresh yeast
<b>50 g</b>	Butter, melted
<b>1</b>	Egg(s)
<b>450 g</b>	Flour
<b>1 pinch(es)</b>	Salt
<b>1 package</b>	Vanilla sugar
	Butter, for the baking tin
	Egg(s), to brush
	Powdered sugar, to dust

### FOR THE CREAM

<b>250 g</b>	QimiQ Whip Dessert Cream Vanilla, chilled
<b>250 g</b>	QimiQ Classic, chilled
<b>50 g</b>	Sugar
	Lemon(s), juice only

## METHOD

1. For the base: lightly heat the QimiQ Sauce Base. Add the yeast and allow to dissolve. Whisk in the melted butter.
2. Place the remaining ingredients into a mixing bowl, add the QimiQ mixture and knead to a smooth dough.
3. Place the dough into a greased cake tin and press lightly to fill out the whole tin. Cut into 8 pieces, cover and allow to rest in a warm place for approx. 60 minutes. (Tip: allow to rest in an oven at 50 °C.)
4. Preheat the oven to 180 °C (air circulation).
5. Brush the dough with the egg and bake in the preheated oven for approx. 35 minutes. Allow to cool.
6. For the cream: lightly whip the cold QimiQ Whip Vanilla and QimiQ Classic until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
7. Add the remaining ingredients and continue to whip until the required volume has been achieved.
8. Cut the base into 2 layers and place one layer into a cake ring. Spread the cream on top and cover with the second layer of base.
9. Allow to chill for approx. 4 hours and sprinkle with icing sugar before serving.