



CHOCOLATE AND CHERRY CAKE



QimiQ BENEFITS

- Stable consistency
- Creamy indulgent taste with less fat
- Light, fluffy and moist consistency



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easy

INGREDIENTS FOR 1 BAKING TRAY

FOR THE BASE

250 g	QimiQ Cream Base
200 g	Butter, melted
200 g	Icing sugar
1 package	Vanilla sugar
1 pinch(es)	Salt
5	Egg(s)
280 g	Flour
0.5 package	Baking powder
20 g	Cocoa powder
200 g	Cherries, tinned and drained

FOR THE CREAM

250 g	QimiQ Whip Dessert Cream Vanilla, chilled
250 g	QimiQ Classic, chilled
175 g	Cream cheese
80 g	Sugar

FOR THE CHOCOLATE GLAZING

250 g	QimiQ Classic
200 g	Dark chocolate (40-60 % cocoa)
60 g	Butter

METHOD

1. Preheat the oven to 170 °C (convection oven).
2. For the base: mix the QimiQ Cream Base (previously QimiQ Sauce Base) with the melted butter, icing sugar, vanilla sugar, salt and eggs. Mix the flour with the baking powder and quickly fold into the QimiQ Cream Base (previously QimiQ Sauce Base) mixture.
3. Spread 2/3 of the mixture onto a baking tray lined with baking paper. Mix the cocoa powder into the remaining 1/3 of the mixture and spread onto the paler mixture on the baking tray. Distribute the cherries on top and bake in the preheated oven for approx. 35 minutes. Allow to cool.
4. For the cream: lightly whip the cold QimiQ Whip Vanilla and QimiQ Classic together until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
5. Add the cream cheese and sugar and continue to whip until the required volume has been achieved. Spread the cream onto the base and allow to chill for approx. 4 hours.
6. For the chocolate glazing: melt the QimiQ Classic over steam with the chocolate and butter. Glaze the cake and allow to chill until the glazing is firm.
7. **Tip:** Serve with cherry compote.