CHOCOLATE AND PEANUT BUTTER CAKE

QimiQ BENEFITS

- Quick and easy preparation
- Creamy indulgent taste with less fat
- No additional gelatine required

🕐 40   🔥 easy

INGREDIENTS FOR 1 CAKE TIN 26 CM Ø

FOR THE SPONGE BASE

6	Egg(s)
300 g	Sugar
1 package	Vanilla sugar
1 pinch(es)	Salt
1	Lemon(s), juice only
0.5	Lemon(s), finely grated zest
	Rum flavouring
250 g	Flour, plain
	Butter, for the baking tin

FOR THE CREAM

375 g	QimiQ Whip Pastry Cream, chilled
60 g	Sugar
1 pinch(es)	Salt
100 ml	Milk
150 g	Peanut butter
2 cl	Orange liqueur, Cointreau
150 g	Chocolate, melted
150 g	Salted peanuts, chopped

METHOD

1. Preheat the oven to 160 °C (convection oven).
2. For the sponge base: separate the eggs. Whisk the egg yolks with half of the sugar, the vanilla sugar, salt, lemon juice, lemon zest and rum flavouring until fluffy.
3. Whisk the egg whites until fluffy. Add the rest of the sugar and continue to whisk until stiff.
4. Sift the flour and fold it into the egg yolk mixture alternately with the egg white.
5. Fill into a greased cake tin and bake in the preheated oven for approx. 35 minutes.
6. Cut the sponge base into 3 layers.
7. Lightly whip the cold QimiQ Whip with the sugar until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
8. Add the salt, milk, peanut butter and Cointreau and continue to whip until the required volume has been achieved. Fold in the melted chocolate.
9. Spread one third of the cream onto one of the sponge layers and then place the second layer on top. Spread it with another third of the cream and place the third layer of sponge on top. Use the remaining cream for the top and sides of the sponge.
10. Decorate the sides with chopped peanuts and allow to chill well.
11. **Tip:** Use orange juice instead of orange liqueur.