



"PUNSCHKRAPFERL" PUNCH CAKES



QimiQ BENEFITS

- Light, fluffy and moist consistency
- Bake stable and deep freeze stable
- Quick and easy preparation



20



easy

Tips

Glaze with a coloured glazing.

INGREDIENTS FOR 10 SERVINGS

FOR THE CHOCOLATE SPONGE BASE

10	Egg(s)
200 g	Sugar
1 package	Vanilla sugar
1 pinch(es)	Salt
250 g	Flour
40 g	Cocoa powder

FOR THE FILLING

125 g	QimiQ Classic, unchilled
125 ml	Rum
1	Orange(s), juice and finely grated zest
1	Lemon(s), juice and finely grated zest
0.5 tsp	Cinnamon
200 g	Apricot jam
400 g	Fondant icing
1 packet	Red food colouring
1 shot	Water

METHOD

1. Preheat the oven to 180 °C (air circulation).
2. For the chocolate sponge: whisk the eggs with the sugar, vanilla sugar and salt until fluffy. Sieve the flour with the cocoa powder and carefully fold into the egg mixture. Spread onto a baking tray lined with baking paper and bake in the preheated oven for approx. 25 minutes.
3. For the filling: whisk the unchilled QimiQ Classic smooth. Cut 2/3 of the sponge base into small cubes and place into a mixing bowl. Add the remaining ingredients and mix until the mixture becomes moist.
4. Place the remaining sponge base into an oblong tin. Spread the filling on top and cut into cubes (3x3 cm).
5. Decorate with the icing as required.
6. Cut the mixture into 3x3 cubes and cover with the glaze.