



BLUEBERRY CAKE



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Enhances the natural taste of the blueberries
- No additional gelatine required



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easy

INGREDIENTS FOR 1 CAKE TIN 26 CM Ø

FOR THE BASE

- 200 g** Dates, finely chopped
- 1** Banana(s), finely chopped
- 100 g** Almonds, finely chopped
- 80 g** Oat flakes
- 60 g** Coconut oil, melted
- 1 tbsp** Cocoa powder
- Butter, for the baking tin

FOR THE CREAM

- 750 g** QimiQ Classic
- 250 g** Greek style yogurt
- 300 g** Blueberries, fresh or frozen
- 180 g** Honey
- 1** Lemon(s), juice only

METHOD

1. Preheat the oven to 160 °C (air circulation).
2. For the base: mix the ingredients together well and fill into a greased cake tin. Bake in the preheated oven for approx. 8 minutes.
3. For the cream: mix the ingredients together with an immersion blender until smooth. Pour onto the cake base.
4. Allow to chill for approx. 4 hours.