



FLAT PLUM CAKE



QimiQ BENEFITS

- Light, fluffy and moist consistency
- Quick and easy preparation
- Prevents moisture migration, pastry remains fresh and dry for longer



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medium

INGREDIENTS FOR 1 1/1 BAKING TRAY (FOODSERVICE)

250 g	QimiQ Cream Base
120 g	Powdered sugar
24 g	Fresh yeast
600 g	Flour, plain
4	Egg yolk(s)
100 g	Butter
2 package	Vanilla sugar
2 pinch(es)	Salt
240 g	Bread crumbs
200 g	Sugar
2 small pinch(es)	Cinnamon
1.6 kg	Plums, halved, stoned

METHOD

1. Lightly heat the QimiQ Cream Base with the icing sugar. Add the yeast and allow to dissolve.
2. Place the flour, egg yolk, butter, vanilla sugar and salt into a mixing bowl. Add the QimiQ mixture and knead to form a smooth dough. Cover and allow to rest in a warm place for approx. 40-60 minutes. (Tip: allow to rest in an oven at 50 °C.)
3. Preheat the oven to 180 °C (air circulation).
4. Roll out the dough and place onto a baking tray lined with baking paper. Mix the bread crumbs with the sugar and cinnamon and sprinkle onto the dough. Top with the plum halves.
5. Bake in the preheated oven for approx. 35 minutes.
6. **Tip:** Hazelnuts can be used instead of bread Crumbs.