



APPLE CAKE



QimiQ BENEFITS

- Fluffy and light texture
- Cakes remain moist
- Quick and easy preparation



20



easy

INGREDIENTS FOR 24 SLICES

FOR THE BASE 50 X 30 CM

500 g QimiQ Cream Base

500 g Egg(s)

500 g Sugar

500 g Butter, melted

1 pinch(es) Salt

12 g Vanilla sugar

500 g Flour

16 g Baking powder

FOR THE TOPPING

1 kg Apple(s)

1 Lemon(s), juice only

2 small pinch(es) Cinnamon

60 g Sugar

100 g Almond shavings

METHOD

1. Preheat the oven to 170 °C (convection oven).
2. Mix the QimiQ Cream Base, eggs, sugar, melted butter, salt and vanilla sugar together well. Mix the flour and baking powder together and quickly mix into the QimiQ mixture. Spread into a deep baking tray.
3. Peel the apples, dice and marinate with the lemon juice and cinnamon sugar. Distribute evenly on top of the cake mass. Sprinkle the almonds over the apple.
4. Bake in the hot oven for approx. 35 minutes.
5. **Tip:** Pears can be used instead of apples.