MARBLE CAKE

🕐 20   🔥 easy

INGREDIENTS FOR 12 PCS. MINI-BUNDT CAKE

250 g	QimiQ Cream Base
220 g	Butter, melted
5	Egg yolk(s)
1 package	Vanilla sugar
5	Egg white(s)
220 g	Sugar
1 pinch(es)	Salt
0.5 package	Baking powder
250 g	Flour, plain
25 g	Cocoa powder
	Butter, for the baking tin
	Sugar, for the baking tin

METHOD

1. Preheat the oven to 180 °C (convection oven).
2. Mix the QimiQ Sauce Base with the melted butter, egg yolks and vanilla sugar.
3. Whisk the egg whites with the sugar and salt until stiff.
4. Sift the baking powder with the flour and quickly fold into the QimiQ mixture. Carefully fold in the whisked egg whites.
5. Sift the cocoa powder and carefully fold into half of the mixture. Pour the pale and dark mixtures alternately into a greased and sugared cake tin. Create a marbled effect by running a fork through the mixture.
6. Bake in the middle of the preheated oven for approx. 40-45 minutes.
7. **Tip:** Cover with chocolate glaze.