



# YOGHURT AND ORANGE POUND CAKE



## QimiQ BENEFITS

- Light, fluffy and moist consistency
- Longer presentation times without loss of quality
- Saves time and resources



## INGREDIENTS FOR 1470 G

<b>150 g</b>	QimiQ Cream Base
<b>250 g</b>	Butter, melted
<b>225 g</b>	Sugar
<b>250 g</b>	Egg(s)
<b>200 g</b>	Greek style yogurt
<b>320 g</b>	Plain white flour [Essential Waitrose]
<b>50 g</b>	Orange concentrate
<b>15 g</b>	Baking powder
<b>5 g</b>	Orange zest
<b>4 g</b>	Cardamom, ground
<b>1 g</b>	Salt

## METHOD

1. Preheat the oven to 170°C (conventional oven).
2. Separate the eggs and mix the egg yolk with the QimiQ Sauce Base and melted butter until smooth.
3. Whisk in half of the sugar, flour, baking powder, salt, orange concentrate, orange peel and cardamon.
4. Whisk the egg white with the remaining sugar until fluffy and carefully fold into the mixture.
5. Pour the mixture into a greased cake tin and bake in the preheated oven for approx. 50 minutes.