



APPLE CAKE



QimiQ BENEFITS

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



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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
1 kg	Apple
1	Lemon(s), juice only
2 small pinch(es)	Cinnamon
60 g	Sugar
100 g	Almonds, shavings

METHOD

1. Preheat the oven to 338 °F (convection oven).
2. Mix the QimiQ Sauce 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.