



# APPLE CAKE



## QimiQ BENEFITS

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



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easy

## INGREDIENTS FOR 1 BAKING TRAY

### FOR THE BASE

**250 g** QimiQ Cream Base

**250 g** Egg(s)

**250 g** Sugar

**250 g** Butter, melted

**1 pinch(es)** Salt

**6 g** Vanilla sugar

**250 g** Flour

**8 g** Baking powder

### FOR THE TOPPING

**500 g** Apple(s)

**0.5** Lemon(s), juice only

**1 small pinch(es)** Cinnamon

**30 g** Sugar

**50 g** Almond shavings

## METHOD

1. Preheat the oven to 170 °C (convection oven).
2. Mix the QimiQ Sauce Base together well with the eggs, sugar, melted butter, salt and vanilla sugar. Mix the flour and baking powder together and quickly mix into the QimiQ mixture. Spread into a deep baking tray.
3. Peel the apples and dice. Marinate with the lemon juice and cinnamon sugar. Distribute evenly on top of the cake mixture. 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.