



VANILLA AND CHOCOLATE CAKE



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Quick and easy preparation
- Foolproof real cream product, cannot be over whipped



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easy

INGREDIENTS FOR 1 CAKE TIN 26 CM Ø

FOR THE BASE

6	Egg(s)
180 g	Sugar
1 package	Vanilla sugar
1 pinch(es)	Salt
40 g	Corn flour / starch
100 g	Flour
40 g	Cocoa powder
30 ml	Sunflower oil
	Butter, for the cake tin
	Flour, for the cake tin

FOR THE VANILLA CREAM

250 g	QimiQ Whip Dessert Cream Vanilla, chilled
150 g	QimiQ Classic, chilled
80 g	Mascarpone
80 g	Sugar

METHOD

1. Preheat the oven to 160 °C (convection oven).
2. Whisk the eggs, sugar, vanilla sugar and salt together until fluffy. Sift the corn starch, flour and cocoa powder together and fold into the egg mixture. Add the oil and mix well.
3. Fill into a greased and floured cake tin and bake in the preheated oven for approx. 35-40 minutes. Allow to cool.
4. For the vanilla cream: lightly whip the cold QimiQ Whip Vanilla and QimiQ Classic together until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
5. Add the mascarpone and sugar and continue to whip until the required volume has been achieved.
6. Spread the cream onto the sponge base and allow to chill for approx. 4 hours.
7. **Tip:** Mix strawberries into the cream.