



# LIGHTNING CAKE (THERMOMIX)



## QimiQ BENEFITS

- Easy and quick preparation
- Fluffy consistency
- Cakes stay juicy longer



## INGREDIENTS FOR 12 PORTIONS

<b>250 g</b>	QimiQ Cream Base
<b>160 g</b>	Hazelnuts, whole
<b>190 g</b>	Sugar
<b>1 pinch(es)</b>	Salt
<b>1 small pinch(es)</b>	Cinnamon
<b>110 g</b>	Sunflower oil
<b>5</b>	Egg(s)
<b>250 g</b>	Flour
<b>0.5 package</b>	Baking powder
	Butter, for the baking tin
	Bread crumbs, for the baking tin
	Powdered sugar, to dust

## METHOD

1. Preheat oven to 180 °C (convection oven).
2. Place the hazelnuts in the mixing bowl and grind and transfer for 8 sec/step 10.
3. Add the sugar, salt, cinnamon, oil, eggs and QimiQ Cream Base to the mixing bowl and mix for 20 sec/step 4.
4. Add the flour, baking powder and the ground hazelnuts to the mixing bowl and stir for 20 sec/step 4.
5. Pour the mixture into a greased and with breadcrumbs sprinkled Gugelhupfform. Bake in preheated oven for about 40 minutes.
6. Let cool and dust with powdered sugar.