# QimiO

# **CHOCOLATE CAKE**



#### **QimiQ BENEFITS**





easy

## **INGREDIENTS FOR 1 BUNDT CAKE TIN**

250	QimiQ Cream Base
220 g	Butter, melted
5	Egg yolk(s)
1 package	Vanilla sugar
5	Egg white(s)
220 g	Sugar
1 pinch(es)	Salt
0.5 package	Baking powder
250 g	Flour, plain
25 g	Cocoa powder
	Butter, for the baking tin
	Sugar, for the baking tin

## **METHOD**

- 1. Preheat the oven to 180 °C (fan oven).
- 2. Mix the QimiQ Cream Base with the melted butter, egg yolk and vanilla sugar.
- 3. Beat the egg whites with sugar and salt until stiff.
- 4. Mix the baking powder, flour and cocoa powder, quickly stir into the QimiQ mixture and carefully fold in the beaten egg white.
- 5. Pour the mixture into a greased and sugared form and bake for 40-45 minutes.
- 6. Tip: Cover and decorate with pink icing.