



PLUM CAKE



QimiQ BENEFITS

- Bake stable
- Full taste with less fat content
- Cake remains moist for longer



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easy

INGREDIENTS FOR 12 PORTIONS, 26 CM Ø SPRINGFORM CAKE TIN

250 g QimiQ Classic, unchilled

100 g Sugar

4 Egg yolk(s)

200 g Flour

100 g Almonds, grated

4 Egg white(s)

100 g Sugar

400 g Plums, cored

10 g Corn flour / starch

Sugar crystals, to sprinkle

METHOD

1. Preheat the oven to 180 °C (conventional oven).
2. Whisk the unchilled QimiQ Classic smooth. Add the sugar and egg yolks and continue to whisk until fluffy.
3. Whisk the egg whites and sugar until stiff. Fold alternately with the flour/almond mixture into the QimiQ.
4. Add the starch to the plums and mix well.
5. Pour the mixture into a greased cake tin and top with the halved plums (sliced side facing upwards).
6. Bake in the preheated oven for approx. 50 minutes (cover with tin foil to prevent burning if necessary).
7. Sprinkle with sugar crystals whilst hot.