



PLUM CAKE



QimiQ BENEFITS

- Pure indulgence with less cholesterol
- Bake stable



25



lako

INGREDIENTS FOR 1 TEPSIJU

250 g QimiQ Classica, neohlađenog

500 g Šljivama

100 g Maslaca, mekani

220 g Šećera u prahu

1 Vanilin šećera

3 Žumanjaka

Sol

Cimeta

350 g Brašna, coarse grain

0.5 Praška za pecivo

3 Bjelanjaka

Cimeta, to sprinkle

Šećera u prahu, to sprinkle

METHOD

1. Preheat the oven to 200° C (convection oven).
2. Halve and stone the plums.
3. Whisk the butter, icing sugar and vanilla sugar until fluffy. Add the egg yolks, salt and cinnamon and mix well.
4. Whisk QimiQ Classic smooth, add to the cake mixture and mix well.
5. Sift the flour and baking powder together and fold three quarters into the above mixture.
6. Whisk the egg whites and sugar stiff and fold into the mixture with the remaining flour.
7. Spread onto a baking tray lined with baking paper and arrange the halved plums on top of the cake. Bake in the middle of the oven for 20-30 minutes. Dust with the icing sugar and cinnamon mixture whilst warm.