



# MARBLE CAKE



## QimiQ BENEFITS

- Pure indulgence with less cholesterol
- Longer presentation times



25



lako

## INGREDIENTS FOR 12 PORCIJA

<b>125 g</b>	QimiQ Classica, neohlađenog
<b>200 g</b>	Maslaca, mekani
<b>200 g</b>	Sećera
<b>1 pakiranje</b>	Vanilin šećera
<b>3</b>	Žumanjaka
<b>3</b>	Bjelanjaka
<b>210 g</b>	Brašna, coarse grain
<b>0.5 pakiranje</b>	Praška za pecivo
<b>20 g</b>	Kakaa u prahu
	Maslaca, for the baking tin
	Brašna, for the baking tin

## METHOD

1. Preheat the oven to 175° C (convection oven).
2. Whisk the butter, sugar and vanilla sugar until fluffy. Gradually add the egg yolks and continue to whisk until fluffy.
3. Whisk QimiQ Classic smooth. Add to the butter mixture and mix well.
4. Whisk the egg whites stiff.
5. Sift the baking powder into the flour and fold into the butter mixture.
6. Carefully fold in the egg whites.
7. Pour half of the mixture into a greased loaf tin. Sift the cocoa into the remaining mixture, pour onto the mixture in the tin and stir carefully with a wooden spoon to create a marbled effect.
8. Bake in the middle of the pre-heated oven for approx. 50 minutes.