



APRICOT CRUMBLE CAKE



QimiQ BENEFITS

- Baked goods remain moist for longer
- Full taste with less fat content
- Quick and easy preparation



15



easy

INGREDIENTS FOR 1 CAKE TIN 26 CM Ø

14 Apricots, halved

FOR THE BASE

125 g QimiQ Sauce Base

90 g Butter, softened

90 g Sugar

1 package Vanilla sugar

250 g AP Flour

1 tsp Baking powder

Butter, for the baking tin

FOR THE CRUMBLE

200 g Butter

100 g Sugar

300 g AP Flour

3 tsp Baking powder

1 tbsp Lemon peel

Salt

METHOD

1. For the base: knead all ingredients together to form a smooth dough. Wrap in cling film and allow to chill for approx. 30 minutes.
2. Preheat an oven to 350 °F (air circulation).
3. Roll out the dough and place into a greased cake tin, forming a 3 cm rim around the side. Top with the apricot halves.
4. For the crumble: whisk the butter and sugar until fluffy. Add the remaining ingredients, work into a crumble and use to evenly cover the apricots.
5. Bake in the preheated oven for approx. 40 minutes.