



RHUBARB AND NUT CAKE

QimiQ BENEFITS

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



15



easy

INGREDIENTS FOR 12 PORTIONS, 10" Ø SPRINGFORM CAKE TIN

FOR THE BASE

75 g QimiQ Classic, room temperature

125 g Butter, softened

125 g Sugar

1 Egg(s)

250 g AP Flour, plain

8 g Baking powder

Salt

FOR THE NUT LAYER

75 g QimiQ Classic

90 g Butter

70 g Sugar

8 ml Rum

250 g Hazelnuts, grated

FOR THE TOPPING

500 g Rhubarb, fresh, peeled

Butter, for the baking tin

METHOD

1. Preheat the oven to 340° F (conventional oven).
2. For the base, whisk the butter and sugar until fluffy. Add the QimiQ Classic spoon by spoon. Add the remaining ingredients and mix well.
3. For the nut layer, melt the butter, QimiQ Classic, sugar and rum in a saucepan. Add the hazelnuts and stir until smooth.
4. Press the base into the greased baking tin, top with a layer of rhubarb and cover with the nut mixture.
5. Bake in the hot oven for approx. 60 minutes.