



# RHUBARB AND NUT CAKE

## QimiQ BENEFITS

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



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easy

## INGREDIENTS FOR 12 PORTIONS, 10" Ø SPRINGFORM CAKE TIN

### FOR THE BASE

<b>75 g</b>	QimiQ Classic, room temperature
<b>125 g</b>	Butter, softened
<b>125 g</b>	Sugar
<b>1</b>	Egg(s)
<b>250 g</b>	AP Flour, plain
<b>8 g</b>	Baking powder
	Salt

### FOR THE NUT LAYER

<b>75 g</b>	QimiQ Classic
<b>90 g</b>	Butter
<b>70 g</b>	Sugar
<b>8 ml</b>	Rum
<b>250 g</b>	Hazelnuts, grated

### FOR THE TOPPING

<b>500 g</b>	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.