EASY ZUCCHINI CAKE

QimiQ BENEFITS

- Quick and simple preparation
- Longer shelf life without loss of quality
- Full taste with less fat content

🕒 15   🔥 easy

INGREDIENTS FOR 1 BAKING TRAY

250 g	QimiQ Classic, room temperature
280 g	Sugar, or 2 cups
5	Egg(s)
1 package	Vanilla sugar
80 ml	Sunflower oil, or 1/2 cup
100 g	Walnuts, or 1 cup
100 g	Hazelnuts, or 1 cup
pinch(es)	Cinnamon
300 g	Zucchini, or 4 cups
270 g	AP Flour, or 3 cups
1 package	Baking powder
150 g	Apricot jam
150 g	Chocolate glaze

METHOD

1. Preheat the oven to 360 °F (conventional oven).
2. Whisk the sugar, eggs and vanilla sugar until fluffy.
3. Whisk the unchilled QimiQ Classic smooth and add with the oil, grated nuts and cinnamon to the egg mixture. Mix well.
4. Press the courgettes out well and mix with the flour and baking powder. Fold into the mixture.
5. Spread the mixture onto a baking tray lined with baking paper and bake in the preheated oven for apporx. 50 minutes. Allow to cool.
6. Spread the sponge with apricot jam and coat with the chocolate icing.