



HAZELNUT TEACAKE



QimiQ BENEFITS

- Quick and simple preparation
- Longer presentation times possible under proper refrigeration
- Shorter production times
- Saves time and resources



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easy

INGREDIENTS FOR 10 1/1 BAKING SHEET(S)

FOR THE DOUGH

1200 g	Butter, softened
1200 g	Sugar
600 g	QimiQ Classic, room temperature
40	Egg(s)
1400 g	Chocolate sponge base, baked, crumbled
240 g	AP Flour
1200 g	Hazelnuts, grated
100 g	Baking powder
20 g	Cinnamon, ground
10 g	Salt

METHOD

1. Mix the butter, sugar and QimiQ Classic in a mixer until smooth.
2. Add the remaining ingredients and mix well.
3. Line the baking trays with baking paper. Spread the mixture approx. 1 cm thick onto the trays.
4. Bake in a pre-heated oven at 320° F for approx. 20-25 minutes.