CREAM CHEESE POUND CAKE

🕐 15   🔥 easy

INGREDIENTS FOR 1 LOAF PAN(S)

125 g	QimiQ Classic, room temperature
135 g	Egg white(s)
90 g	Butter
225 g	Granulated sugar
140 g	Cream cheese
3 g	Salt
170 g	Cake flour
6 g	Baking powder
7 g	Vanilla extract

METHOD

1. Pre-heat the oven to 275° F (conventional oven).
2. Whisk QimiQ Classic smooth and put to one side. Whisk the egg whites to medium peak.
3. Cream the butter and sugar together. Add the cream cheese and mix smooth.
4. Sift the flour and baking powder together. Add the salt, flour mix, vanilla and QimiQ Classic to the cream cheese mixture and mix well.
5. Carefully fold the stiff egg whites into the mixture.
6. Pour the mixture into a greased loaf pan (4 x 4 x 9 inches) and bake in the hot oven for approx. 60 minutes, or until the centre of the cake bounces back when touched.