



HAZELNUT SLICES

QimiQ BENEFITS

- Quick and simple preparation
- Baked goods remain moist for longer



15



easy

INGREDIENTS FOR 1 BAKING TIN 23 X 7.5 X 2 INCHES

FOR THE SLICES

200 g	Butter, softened
50 g	QimiQ Classic, room temperature
200 g	Sugar
2	Egg(s)
400 g	AP Flour
45 g	Baking powder

FOR THE JAM LAYER

190 g	Red currant jam, to brush
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FOR THE NUT LAYER

90 g	QimiQ Classic
180 g	Butter
225 g	Hazelnuts, finely grated
225 g	Hazelnuts, coarsely grated
200 g	Sugar
	Vanilla sugar

METHOD

1. Pre-heat the oven to 300° F (conventional oven).
2. For the slices, quickly add the soft butter to the remaining ingredients and mix well. Pour into the greased baking tray and spread with the red currant jam.
3. For the nut layer, heat all the ingredients in a saucepan and stir until completely smooth. Pour over the red currant jam and level off roughly.
4. Bake for approx. 40 minutes until golden brown.