



# 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 1 BAKING TIN 23 X 7.5 X 2 INCHES

### FOR THE DOUGH

<b>240 g</b>	Butter, softened
<b>240 g</b>	Sugar
<b>120 g</b>	QimiQ Classic, room temperature
<b>8</b>	Egg(s)
<b>240 g</b>	Chocolate sponge base, baked, crumbled
<b>48 g</b>	AP Flour
<b>240 g</b>	Hazelnuts, grated
<b>20 g</b>	Baking powder
<b>2 tsp</b>	Cinnamon, ground
<b>pinch(es)</b>	Salt

### TO SANDWICH

<b>180 g</b>	Cranberry jam
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## METHOD

1. Pre-heat the oven to 340° F.
2. Mix the butter, sugar and QimiQ Classic in a mixer until smooth.
3. Add the remaining ingredients and mix well.
4. Pour half of the mixture into the greased baking tin, spread with a layer of jam and top with the remaining mixture.
5. Bake in the hot oven for approx. 40 minutes.