



# CHERRY CAKE



## QimiQ BENEFITS

- Quick and simple preparation
- Full taste with less fat content



25



easy

## INGREDIENTS FOR 1 CAKE TIN 26 CM Ø

### FOR THE PASTRY

<b>200 g</b>	AP Flour
<b>100 g</b>	Butter, softened
<b>1</b>	Egg(s)
<b>2 tbsp</b>	Powdered sugar
	Salt
<b>2 tbsp</b>	Lemon juice
	Butter, for the baking tin

### FOR THE FILLING

<b>250 g</b>	QimiQ Sauce Base
<b>4</b>	Egg yolk(s)
<b>100 g</b>	Sugar
<b>4</b>	Egg white(s)
<b>50 g</b>	Sugar
<b>80 g</b>	AP Flour
	Cinnamon, ground
<b>500 g</b>	Morello cherries, tinned and drained
<b>10</b>	Lady fingers, crumbled
	Powdered sugar, to dust

## METHOD

1. Preheat an oven to 320 °F (conventional oven).
2. For the pastry: knead the ingredients together to form a smooth pastry. Wrap in cling film and chill for approx. 30 minutes.
3. Roll out the dough and use to line the bottom and at least 3 cm high sides of a greased cake tin.
4. For the filling: mix together the QimiQ Sauce Base, egg yolks and sugar with a mixer.
5. Whisk the egg whites and sugar stiff. Mix the flour and cinnamon together. Fold the egg white mixture alternately with the flour mixture into the QimiQ.
6. Add the crumbs to the cherries and mix well. Spread onto the pastry base and cover with the filling.
7. Bake in the hot oven for approx. 40 minutes (cover with tin foil to prevent burning if necessary).
8. Dust with powdered sugar to serve.