



CREAM CHEESE POUND CAKE



QimiQ BENEFITS

- Light and fluffy consistency
- Cakes remain moist for longer
- Quick and simple preparation



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easy

INGREDIENTS FOR 12 PORTIONS

250 g	QimiQ Sauce Base
150 g	Butter, melted
150 g	Cream cheese
5	Egg yolk(s)
1 package	Vanilla sugar
1	Lemon(s), juice and finely grated zest
5	Egg white(s)
160 g	Sugar
1 pinch(es)	Salt
250 g	AP Flour, plain
1 package	Baking powder

METHOD

1. Preheat the oven to 350 °F (air circulation).
2. Mix the QimiQ Sauce Base, melted butter, egg yolk, vanilla sugar, lemon juice, lemon peel and cream cheese together with an immersion blender until smooth.
3. Whisk the egg whites with the sugar and salt until stiff.
4. Sift the baking powder into the flour and quickly fold into the butter mixture. Carefully fold in the whisked egg white.
5. Pour the mixture into a greased loaf tin and bake in the preheated oven for approx. 40 minutes.