



CHERRY CAKE



QimiQ BENEFITS

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



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easy

INGREDIENTS FOR 1 1/1 GASTRO-BACKBLECH

500 g QimiQ Sauce Base

500 g Sugar

24 g Vanilla sugar

1 Lemon(s), juice and finely grated zest

10 Egg(s)

500 g Butter, melted

500 g AP Flour

32 g Baking powder

720 g Cherries, cored

160 g Hazelnuts, ground

METHOD

1. Preheat an oven to 350 °F (air circulation).
2. Mix the QimiQ Sauce Base together with the sugar, vanilla sugar, lemon juice, lemon zest, eggs and melted butter.
3. Mix the flour with the baking powder and nuts and quickly fold into the QimiQ mixture.
4. Spread the cake mixture onto a baking tray lined with baking paper. Place the cherries on top and bake in the preheated oven for approx. 40 minutes.