



EASY ZUCCHINI CAKE



QimiQ BENEFITS

- Quick and simple preparation
- Longer shelf life without loss of quality
- Full taste with less fat content



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easy

INGREDIENTS FOR 1 BAKING TRAY

250 g QimiQ Sauce Base

280 g Sugar, or 2 cups

5 Egg(s)

1 package Vanilla sugar

80 ml Sunflower oil, or 1/2 cup

100 g Walnuts, or 1 cup

100 g Hazelnuts, or 1 cup

pinch(es) Cinnamon

300 g Zucchini, or 4 cups

270 g AP Flour, or 3 cups

1 package Baking powder

150 g Apricot jam

150 g Chocolate glaze

METHOD

1. Preheat the oven to 360 °F (conventional oven).
2. Whisk the sugar, eggs and vanilla sugar shortly.
3. Add the QimiQ Sauce Base, oil, grated nuts and cinnamon and mix well.
4. Press the courgettes out well and mix with the flour and baking powder. Fold into the mixture.
5. Spread the mixture onto a baking tray lined with baking paper and bake in the preheated oven for approx. 50 minutes. Allow to cool.
6. Spread the sponge with apricot jam and coat with the chocolate icing.