



# APPLE AND NUT CAKE



## QimiQ BENEFITS

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



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easy

## Tips

Pears and almonds can be used instead of apples and hazelnuts.

## INGREDIENTS FOR 1 LOAF PAN(S)

<b>250 g</b>	QimiQ Sauce Base
<b>150 g</b>	Butter, melted
<b>5</b>	Egg yolk(s)
<b>1 package</b>	Vanilla sugar
<b>5 pcs</b>	Egg white(s)
<b>220 g</b>	Sugar
<b>1 pinch(es)</b>	Salt
<b>0.5 package</b>	Baking powder
<b>180 g</b>	AP Flour, plain
<b>20 g</b>	Corn starch
<b>150 g</b>	Hazelnuts, grated
<b>25 g</b>	Cocoa powder
<b>1 small pinch(es)</b>	Cinnamon
<b>2 pcs</b>	Apple(s), peeled, finely diced
	Butter, for the baking tin
	AP Flour, for the baking tin

## METHOD

1. Preheat the oven to 320 °F (air circulation).
2. Mix the QimiQ Sauce Base, melted butter, egg yolk and vanilla sugar together with a blender.
3. Whisk the egg whites with the sugar and salt until stiff.
4. Mix the flour with the baking powder, corn starch, grated hazelnuts, cocoa powder and cinnamon and quickly fold into the QimiQ mixture. Carefully fold in the whisked egg whites. Finally fold in the diced apples.
5. Pour the dough into a greased cake tin and bake for approx. 35 minutes.