



APPLE CAKE



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients
- Quick and simple preparation



15



easy

INGREDIENTS FOR 1 CAKE TIN 26 CM Ø

250 g QimiQ Classic, room temperature

1 Fresh sweet shortcrust pastry

5 Apple(s), peeled

150 g Quark 20 % fat

80 g Sugar

1 package Custard powder

2 Egg(s)

2 Egg yolk(s)

0.5 Lemon(s), juice and finely grated zest

1 pinch(es) Cinnamon

METHOD

1. Preheat a baking oven to 350 °F (conventional oven).
2. Place the shortcrust pastry into a cake tin and distribute the apple segments on top.
3. Mix the unchilled QimiQ Classic with the remaining ingredients until smooth using an immersion blender. Pour the mixture onto the apple segments and bake in the preheated oven for approx. 35-40 minutes.