



SNICKERS® CAKE



QimiQ BENEFITS

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



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easy

INGREDIENTS FOR 1 CAKE TIN 22 CM Ø

FOR THE BASE

150 g Graham crackers, crumbled

70 g Butter, melted

Butter, for the baking tin

FOR THE FILLING

250 g QimiQ Classic, room temperature

5 Snickers®, cut into pieces

2 Egg yolk(s)

1 tbsp Corn starch

METHOD

1. Preheat the oven to 248 °F (conventional oven).
2. For the base: add the melted butter to the biscuit crumbs and mix well. Press firmly into the base of a greased cake tin.
3. For the filling: place the unchilled QimiQ Classic and Snickers into a saucepan and allow to melt. Whisk in the egg yolk and starch and pour onto the base in the cake tin.
4. Bake in the preheated oven for approx. 30 minutes.
5. **Tipp:** Mit Nüssen und Schokoladedekor verzieren.