



POPPY SEED POUND CAKE



QimiQ BENEFITS

- Light, fluffy and moist consistency
- Longer shelf life without loss of quality
- Saves time and resources



15



easy

INGREDIENTS FOR 12 PORTIONS

150 g	QimiQ Sauce Base
200 g	Poppy seeds, ground
60 g	Rum
5 g	Cinnamon, ground
250 g	Egg(s)
250 g	Butter, melted
200 g	Sugar
200 g	Plain white flour [Essential Waitrose]
15 g	Baking powder
50 g	Walnuts, grated
5 g	Vanilla sugar
4 g	Lemon peel
1 pinch(es)	Salt

TO DECORATE

300 g	Dark chocolate glazing
30 g	Chocolate pearls

METHOD

1. Preheat the oven to 340°F (conventional oven).
2. Mix the QimiQ Sauce Base well with the poppy seeds, rum and cinnamon.
3. Separate the eggs and mix the egg yolks with the butter well.
4. Whisk in half of the sugar, flour, baking powder, walnuts, vanilla sugar, poppy seed mixture, lemon peel and salt.
5. Whisk the egg whites with the remaining sugar until fluffy and carefully fold into the mixture.
6. Pour the mixture into a greased cake tin and bake in the preheated oven for approx. 50 minutes.
7. Allow to cool after baking. Glaze with the chocolate glazing and decorate as required with the chocolate decorations.