



BLACK AND WHITE POUND CAKE



QimiQ BENEFITS

- Bake stable
- Quick and simple preparation



15



easy

INGREDIENTS FOR 12 PORTIONS, 1 LB CAKE TIN

250 g QimiQ Classic, room temperature

200 g Sugar

Vanilla extract

3 Egg yolk(s)

3 Egg white(s)

1 tsp Baking powder

210 g AP Flour, plain

10 g Cocoa powder

METHOD

1. Preheat the oven to 320° F (conventional oven).
2. Whisk the butter with 100 g / 3.5 oz sugar and vanilla aroma until light and fluffy.
3. Gradually add the egg yolks and whisk well together.
4. Whisk QimiQ Classic smooth. Add to the mixture and continue to whisk until smooth and creamy.
5. Whisk the egg whites and remaining 100 g / 3.5 oz sugar until stiff.
6. Sift the baking powder with the flour and fold into the QimiQ mixture.
7. Fold in the stiff egg whites.
8. Halve the mixture, add the cocoa powder to one half and combine well.
9. Pour the chocolate mixture into a loaf tin lined with grease-proof baking paper. Top with the vanilla mixture and stir carefully with a wooden spoon to create a marble effect
10. Bake for approx. 50 minutes.