



CHOCOLATE 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

5 pcs Egg(s), medium sized

250 g Butter, melted

150 g Sugar

200 g AP Flour

20 g Corn starch

15 g Baking powder

50 g Cocoa powder

5 g Vanilla sugar

1 pinch(es) Salt

200 g Dark chocolate (40-60 % cocoa), melted

TO DECORATE

300 g Dark chocolate glazing

30 g Chocolate pearls

METHOD

1. Preheat the oven to 340°F (conventional oven).
2. Separate the eggs. Mix the egg yolks with the QimiQ Sauce Base and melted butter until smooth.
3. Whisk in half of the sugar, flour, starch, baking powder, cocoa powder, vanilla sugar and salt.
4. Fold in the melted chocolate.
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.