



# EGGNOG AND CHOCOLATE CAKE



## QimiQ BENEFITS

- Light, fluffy and moist consistency
- Cakes remain moist for longer
- Quick and simple preparation



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easy

## Tips

Rapeseed oil can be used instead of sunflower oil.

## INGREDIENTS FOR 1 BUNDT CAKE TIN

<b>125 g</b>	QimiQ Sauce Base
<b>5</b>	Egg white(s)
<b>250 g</b>	Powdered sugar
<b>1 pinch(es)</b>	Salt
<b>125 ml</b>	Sunflower oil
<b>5</b>	Egg yolk(s)
<b>125 ml</b>	Eggnog
<b>200 g</b>	AP Flour
<b>40 g</b>	Corn starch
<b>10 g</b>	Baking powder
<b>100 g</b>	Chocolate, minced
	Butter, for the baking tin

## METHOD

1. Preheat the oven to 350 °F (air circulation).
2. Whisk the egg whites with the icing sugar and salt until stiff.
3. Mix the QimiQ Sauce Base together with the oil, egg yolk and advocaat. Mix the flour with the corn starch and baking powder, add to the QimiQ mixture and mix well.
4. Fold in the chopped chocolate. Fold in the whisked egg whites.
5. Fill the mixture into a greased cake tin and bake in the preheated oven for approx. 40 minutes.