



# CHOCOLATE AND CHERRY CAKE



## QimiQ BENEFITS

- Stable consistency
- Creamy indulgent taste with less fat
- Light, fluffy and moist consistency



40



easy

## INGREDIENTS FOR 1 BAKING TRAY

### FOR THE BASE

<b>250 g</b>	QimiQ Sauce Base
<b>200 g</b>	Butter, melted
<b>200 g</b>	Powdered sugar
<b>1 package</b>	Vanilla sugar
<b>1 pinch(es)</b>	Salt
<b>5</b>	Egg(s)
<b>280 g</b>	AP Flour
<b>0.5 package</b>	Baking powder
<b>20 g</b>	Cocoa powder
<b>200 g</b>	Cherries, tinned and drained

### FOR THE CREAM

<b>250 g</b>	QimiQ Whip Vanilla, chilled
<b>250 g</b>	QimiQ Classic, chilled
<b>175 g</b>	Cream cheese
<b>80 g</b>	Sugar

### FOR THE CHOCOLATE GLAZING

<b>250 g</b>	QimiQ Classic
<b>200 g</b>	Dark chocolate (40-60 % cocoa)
<b>60 g</b>	Butter

## METHOD

1. Preheat the oven to 340 °F (air circulation).
2. For the base: mix the QimiQ Sauce Base with the melted butter, icing sugar, vanilla sugar, salt and eggs. Mix the flour with the baking powder and quickly fold into the QimiQ Sauce Base mixture.
3. Spread 2/3 of the mixture onto a baking tray lined with baking paper. Mix the cocoa powder into the remaining 1/3 of the mixture and spread onto the paler mixture. Distribute the cherries on top and bake in the preheated oven for approx. 35 minutes. Allow to cool.
4. For the cream: lightly whip the cold QimiQ Whip Vanilla and QimiQ Classic together until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
5. Add the cream cheese and sugar and continue to whip until the required volume has been achieved. Spread the cream onto the base and allow to chill for approx. 4 hours.
6. For the chocolate glazing: melt the QimiQ Classic over steam with the chocolate and butter. Glaze the cake and allow to chill until the glazing is firm.
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