



# "PUNSCHKRAPFERL" PUNCH CAKES



## QimiQ BENEFITS

- Light, fluffy and moist consistency
- Bake stable and deep freeze stable
- Quick and easy preparation



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easy

## Tips

Glaze with a coloured glazing.

## INGREDIENTS FOR 10 SERVINGS

### FOR THE CHOCOLATE SPONGE BASE

<b>10</b>	Egg(s)
<b>200 g</b>	Sugar
<b>1 package</b>	Vanilla sugar
<b>1 pinch(es)</b>	Salt
<b>250 g</b>	AP Flour
<b>40 g</b>	Cocoa powder

### FOR THE FILLING

<b>125 g</b>	QimiQ Classic, room temperature
<b>125 ml</b>	Rum
<b>1</b>	Orange(s), juice and finely grated zest
<b>1</b>	Lemon(s), juice and finely grated zest
<b>0.5 tsp</b>	Cinnamon
<b>200 g</b>	Apricot jam
<b>400 g</b>	Fondant icing
<b>1 packet</b>	Red food coloring
<b>1 shot</b>	Water

## METHOD

1. Preheat the oven to 350 °F (air circulation).
2. For the chocolate sponge: whisk the eggs until fluffy with the sugar, vanilla sugar and salt. Sieve the flour with the cocoa powder and carefully fold into the egg mixture. Spread on a baking tray lined with baking paper and bake in a preheated oven for approx. 25 minutes.
3. For the filling: whisk the unchilled QimiQ Classic smooth. Cut 2/3 of the sponge base into small cubes and place into a mixing bowl. Add the remaining ingredients and mix until it becomes a juicy mixture.
4. Place the remaining sponge base into an oblong tin. Spread the filling on top and cut into cubes (3x3 cm).
5. Decorate as required.
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