



MARBLE CAKE



QimiQ BENEFITS

- Pure indulgence with less cholesterol
- Longer presentation times possible under proper refrigeration



25



easy

INGREDIENTS FOR 12 PORTIONS

125 g	QimiQ Classic, room temperature
200 g	Butter, softened
200 g	Sugar
1 package	Vanilla sugar
3	Egg yolk(s)
3	Egg white(s)
210 g	Flour, coarse grain
0.5 package	Baking powder
20 g	Cocoa powder
	Butter, for the baking tin
	Flour, for the baking tin

METHOD

1. Preheat the oven to 350° F (conventional oven).
2. Whisk the butter, sugar and vanilla sugar until fluffy. Gradually add the egg yolks and continue to whisk until fluffy.
3. Whisk QimiQ Classic smooth. Add to the butter mixture and mix well.
4. Whisk the egg whites stiff.
5. Sift the baking powder into the flour and fold into the butter mixture.
6. Carefully fold in the egg whites.
7. Pour half of the mixture into a greased loaf tin. Sift the cocoa into the remaining mixture, pour onto the mixture in the tin and stir carefully with a wooden spoon to create a marble effect.
8. Bake in the middle of the pre-heated oven for approx. 50 minutes.