



MARBLE CAKE



QimiQ BENEFITS

- Light and fluffy consistency
- Cakes remain moist for longer
- No need to whisk the butter fluffy



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easy

INGREDIENTS FOR 12 PCS. MINI-BUNDT CAKE

250 g	QimiQ Sauce Base
220 g	Butter, melted
5	Egg yolk(s)
1 package	Vanilla sugar
5	Egg white(s)
220 g	Sugar
1 pinch(es)	Salt
0.5 package	Baking powder
250 g	AP Flour, plain
25 g	Cocoa powder
	Butter, for the baking tin
	Sugar, for the baking tin

METHOD

1. Preheat the oven to 350 °F (air circulation).
2. Mix the QimiQ Sauce Base, melted butter, egg yolk and vanilla sugar together with a blender.
3. Whisk the egg whites with the sugar and salt until stiff.
4. Sift the baking powder together with the flour and quickly fold into the QimiQ mixture. Carefully fold in the whisked egg whites.
5. Sift the cocoa powder into half of the mixture. Pour the pale and dark mixture alternately into a greased and sugared cake tin. Stir carefully with a wooden spoon to create a marbled effect.
6. Bake in the middle of a pre-heated oven for approx. 40-45 minutes.
7. **Tipp:** Mit Schokoladeglasur überziehen.