



# VANILLA AND CHOCOLATE CAKE



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Quick and easy preparation
- Foolproof real cream product, cannot be over whipped



30



easy

## INGREDIENTS FOR 1 CAKE TIN 26 CM Ø

### FÜR DEN BODEN

<b>6</b>	Egg(s)
<b>180 g</b>	Sugar
<b>1 package</b>	Vanilla sugar
<b>1 pinch(es)</b>	Salt
<b>40 g</b>	Corn starch
<b>100 g</b>	AP Flour
<b>40 g</b>	Cocoa powder
<b>30 ml</b>	Sunflower oil
	Butter, for the cake tin
	AP Flour, for the cake tin

### FOR THE VANILLA CREAM

<b>250 g</b>	QimiQ Whip Vanilla, chilled
<b>150 g</b>	QimiQ Classic, chilled
<b>80 g</b>	Mascarpone
<b>80 g</b>	Sugar

## METHOD

1. Prepare the chocolate sponge base according to the recipe.
2. Eier, Zucker, Vanillezucker und Salz schaumig rühren. Maisstärke, Mehl und Kakaopulver gemeinsam in die Eimasse sieben. Zum Schluss das Öl begeben.
3. In eine befettete und bemehlte Tortenform füllen und im vorgeheizten Backofen ca. 35-40 Minuten backen. Auskühlen lassen und in 2 Lagen schneiden.
4. For the vanilla cream: lightly whip the cold QimiQ Whip and QimiQ Classic Vanilla together until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
5. Add the mascarpone and sugar and continue to whip until the required volume has been achieved.
6. Spread the cream onto the sponge base and allow to chill for approx. 4 hours.
7. **Tipp:** Erdbeeren unter die Creme mischen.