VANILLA CREAM SLICES FOR KIDS

QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Prevents moisture migration, pastry remains fresh and dry for longer
- Enhances the natural taste of added ingredients

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easy

Tips

Quark can be used instead of cream cheese.

INGREDIENTS FOR 6 SLICES

FOR THE SPONGE BASE

4	Egg white(s)
90 g	Sugar
	Salt
4	Egg yolk(s)
60 g	AP Flour, plain
25 g	Cocoa powder

FOR THE FILILNG

250 g	QimiQ Classic Vanilla, room temperature
115	Cream cheese, (175 g)
50 g	Powdered sugar
1 tbsp	Lemon juice
125 g	Whipping cream 36 % fat, beaten

METHOD

1. Preheat a oven to 350 °F (conventional oven).
2. For the sponge base: whisk the egg whites with the sugar and salt until stiff. Fold in the egg yolks. Sift in the flour and cocoa powder and carefully mix together.
3. Spread the dough onto a baking tray lined with baking paper approx. 1 cm deep.
4. Bake in the preheated oven for approx. 5-7 minutes. Allow to cool.
5. For the filling: whisk the unchilled QimiQ Classic Vanilla smooth. Add the cream cheese, powdered sugar and lemon juice and mix well. Fold in the whipped cream.
6. Spread the cream evenly onto one half of the sponge base. Top with the second half and allow to chill for approx. 4 hours.