



LIGHTNING CAKE (THERMOMIX)



QimiQ BENEFITS

- Easy and quick preparation
- Fluffy consistency
- Cakes stay juicy longer



INGREDIENTS FOR 12 PORTIONS

250 g	QimiQ Sauce Base
160 g	Hazelnuts, whole
190 g	Sugar
1 pinch(es)	Salt
1 small pinch(es)	Cinnamon
110 g	Sunflower oil
5	Egg(s)
250 g	Flour
0.5 package	Baking powder
	Butter, for the baking tin
	Bread crumbs, for the baking tin
	Powdered sugar, to dust

METHOD

1. Preheat oven to 180 °C (convection oven).
2. Place the hazelnuts in the mixing bowl and grind and transfer for 8 sec/step 10.
3. Add the sugar, salt, cinnamon, oil, eggs and QimiQ Cream Base to the mixing bowl and mix for 20 sec/step 4.
4. Add the flour, baking powder and the ground hazelnuts to the mixing bowl and stir for 20 sec/step 4.
5. Pour the mixture into a greased and with breadcrumbs sprinkled Gugelhupfform. Bake in preheated oven for about 40 minutes.
6. Let cool and dust with powdered sugar.