



LEMON CAKE (THERMOMIX®)



QimiQ BENEFITS

- Fluffy consistency
- Cakes stay juicy longer
- No foamy beating of the butter necessary



easy

INGREDIENTS FOR 1 LOAF PAN(S)

125 g	QimiQ Sauce Base
5	Egg white(s)
1 pinch(es)	Salt
200 g	Powdered sugar
150 g	Butter, softened
1 package	Vanilla sugar
125 g	Quark 20 % fat
5	Egg yolk(s)
2	Lemon(s), Juice and zest
220 g	Flour smooth, type 480
0.5 package	Baking powder
	Butter, for the baking tin

METHOD

1. Preheat oven to 180 °C (convection oven).
2. Insert the mixing attachment into the mixing bowl. Add egg whites with a pinch of salt and half of the confectioners' sugar to mixing bowl and whip without measuring cup for 7 minutes/step 3.5. Remove the whisking attachment and pour the beaten egg whites into a large bowl.
3. Replace the whisking attachment. Cream the butter with the remaining powdered sugar, vanilla sugar and the QimiQ Cream Base for 3 min./60°C/step 1.5 until smooth.
4. Add the curd, egg yolk, lemon juice and lemon zest and whisk for 10 sec./speed 3. Remove the whisk attachment.
5. Combine the flour with the baking powder, add to the mixing bowl and stir for 15 sec/step 3.
6. Gently fold the mixture into the beaten egg whites and stir.
7. Pour into the greased loaf pan and bake for about 35 minutes.
8. Let cool and decorate with sugar icing as desired.