



APRICOT CAKE



QimiQ BENEFITS

- Light, fluffy and moist consistency
- Cakes remain moist for longer
- Quick and simple preparation



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easy

Tips

Plums can be used instead of apricots.

INGREDIENTS FOR 1 1/1 GASTRO-BACKBLECH

500 g QimiQ Sauce Base

500 g Sugar

24 g Vanilla sugar

1 Lemon(s), juice and finely grated zest

500 g Egg(s)

500 g Butter, melted

500 g AP Flour

16 g Baking powder

1 kg Apricots, halved, stoned

METHOD

1. Preheat an oven to 350 °F (air circulation).
2. Mix the QimiQ Sauce Base together with the sugar, vanilla sugar, lemon juice, lemon zest, eggs and melted butter.
3. Quickly fold in the flour and baking powder.
4. Spread the mixture onto a baking tray lined with baking paper. Top with the apricot halves and bake in the preheated oven for approx. 40 minutes.