



# CHERRY CAKE



## QimiQ BENEFITS

- Full taste with less fat content
- Cake remains moist for longer



25



easy

## INGREDIENTS FOR 1 CAKE TIN 26 CM Ø

### FOR THE PASTRY

**200 g** AP Flour  
**100 g** Butter, softened  
**1** Egg(s)  
**2 tbsp** Powdered sugar  
Salt  
**2 tbsp** Lemon juice  
Butter, for the baking tin

### FOR THE FILLING

**250 g** QimiQ Classic, room temperature  
**4** Egg yolk(s)  
**100 g** Sugar  
**4** Egg white(s)  
**50 g** Sugar  
**80 g** AP Flour  
**20 g** Corn starch  
Cinnamon, ground  
**500 g** Morello cherries, tinned and drained  
**10** Lady fingers, crumbled  
Powdered sugar, to dust

## METHOD

1. Preheat an oven to 360 °F (conventional oven).
2. For the pastry: knead the ingredients together to form a smooth pastry. Wrap in cling film and chill for approx. 30 minutes.
3. Roll out the dough and use to line the bottom and at least 3 cm high sides of a greased cake tin.
4. For the filling: whisk the unchilled QimiQ Classic smooth. Add the egg yolks and sugar and whisk until fluffy with a mixer.
5. Whisk the egg whites and sugar stiff. Mix the flour, corn starch and cinnamon together. Fold the egg white mixture alternately with the flour mixture into the QimiQ.
6. Add the crumbs to the cherries and mix well. Spread onto the pastry base and cover with the filling.
7. Bake in the hot oven for approx. 50 minutes (cover with tin foil to prevent burning if necessary).
8. Dust with powdered sugar to serve.