



# PLUM CAKE



## QimiQ BENEFITS

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



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easy

## INGREDIENTS FOR 12 PORTIONS, 10" Ø SPRINGFORM CAKE TIN

<b>250 g</b>	QimiQ Classic, room temperature
<b>100 g</b>	Sugar
<b>4</b>	Egg yolk(s)
<b>200 g</b>	AP Flour
<b>100 g</b>	Almonds, grated
<b>4</b>	Egg white(s)
<b>100 g</b>	Sugar
<b>400 g</b>	Plums, cored
<b>10 g</b>	Corn starch
	Sugar crystals, to sprinkle

## METHOD

1. Preheat an oven to 360 °F (conventional oven).
2. Whisk the unchilled QimiQ Classic smooth. Add the sugar and egg yolks and continue to whisk until fluffy.
3. Whisk the egg whites and sugar until stiff. Fold alternately with the flour/almond mixture into the QimiQ.
4. Add the starch to the plums and mix well.
5. Pour the mixture into a greased cake tin and top with the halved plums (sliced side facing upwards).
6. Bake in the preheated oven for approx. 50 minutes (cover with tin foil to prevent burning if necessary).
7. Sprinkle with sugar crystals whilst hot.