



GOLD AND SILVER CAKE



QimiQ BENEFITS

- Quick and simple preparation



15



easy

INGREDIENTS FOR 12 PORTIONS, 10" Ø RING SHAPE CAKE TIN

FOR THE GOLD MIXTURE

75 g	Butter, room temperature
180 g	Sugar
5	Egg yolk(s)
75 g	QimiQ Classic, room temperature
250 g	AP Flour, plain
0.5 sachet(s)	Baking powder
180 ml	Milk

FOR THE SILVER MIXTURE

75 g	Butter, room temperature
250 g	Sugar
75 g	QimiQ Classic, room temperature
180 ml	Milk
5	Egg white(s), beaten
250 g	AP Flour, plain
125 g	Hazelnuts, grated
0.5 sachet(s)	Baking powder
	Butter, for the baking tin
	AP Flour, for the baking tin

METHOD

1. Preheat the oven to 320° F (conventional oven).
2. For the gold mixture, beat the butter and sugar until creamy. Gradually add the egg yolks and mix well.
3. Whisk QimiQ Classic smooth, spoon into the mixture and mix well.
4. Fold in the flour/baking powder mixture alternately with the milk and pour into a greased baking tin.
5. For the silver mixture, beat the butter and sugar until creamy.
6. Whisk QimiQ Classic smooth, spoon into the mixture and mix well. Add the milk and mix well.
7. Whisk the egg whites stiff and fold into the mixture alternately with the flour/nut/baking powder mixture.
8. Pour onto the gold mixture and bake in the hot oven for approx. 45 Minuten.