



HAZELNUT TEACAKE



QimiQ BENEFITS

- Quick and simple preparation
- Longer presentation times possible under proper refrigeration
- Shorter production times
- Saves time and resources



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easy

INGREDIENTS FOR 1 CAKE TIN 9" Ø

FOR THE DOUGH

120 g	Butter, softened
120 g	Sugar
60 g	QimiQ Classic, room temperature
4	Egg(s)
140 g	Chocolate sponge base, baked, crumbled
24 g	AP Flour
120 g	Hazelnuts, grated
10 g	Baking powder
1 tsp	Cinnamon, ground
pinch(es)	Salt

TO SANDWICH

150 g	Cranberry jam
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METHOD

1. Mix the butter, sugar and QimiQ in a mixer until smooth.
2. Add the remaining ingredients and mix well.
3. Pour half of the mixture into a round cake tin (Ø 22cm), spread with a layer of jam and top with the remaining mixture.
4. Bake at 340° F for approx. 40 minutes.