



# Quark streusel cake



Created by  
Appliance

V-ZUG LTD  
Comhair SE from 2015

## Yeast dough

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400 g plain flour  
40 g sugar  
21 g yeast, fresh  
150 ml milk  
2 eggs  
60 g butter, cut into cubes, cold  
½ tsp Salt

Put the flour, sugar, yeast, milk and eggs in a mixing bowl and mix on the lowest setting for 2 minutes. Add the cold cubes of butter and mix for another 4 minutes. Add the salt and mix for another 4 minutes. Then knead the dough on the highest setting for 5 minutes. Allow the dough to proof in the bowl until double in volume.

## Streusel

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400 g plain flour  
250 g butter, cold  
100 g sugar  
1 egg  
1 egg white

Cut the butter into small cubes and together with the rest of ingredients for the streusel knead into a dough. Divide the streusel dough into three equal pieces, shape into three balls and chill in the refrigerator for about 1 hour.

## Quark filling

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4 eggs  
1 egg yolk  
100 g sugar  
1 sachet of vanilla sugar





3 tbsp cornflour  
1 lemon, juice and zest  
750 g full-fat quark  
500 g low-fat quark

Briefly whisk the eggs, sugar, cornflour and vanilla sugar in a mixing bowl.  
Add the rest of the ingredients for the quark filling to the egg mixture and whisk well.

## Streusel cake

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### **(Pre-)heat cooking space to 180°C with Pizza Plus**

Grease the baking tray. Roll out the yeast dough on a lightly floured work surface and line the baking tray with it. Lift the edge of the dough up to create a lip around the edges. Spread over the quark filling. Coarsely grate the chilled streusel dough evenly over the quark filling. Put the tray into the preheated cooking space. Bake.

Put the food in

**Pizza Plus 180°C for 30 Mins**

## Accessories

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Baking tray

