



# Quark streusel cake

Opskrift af V-ZUG Ltd



Tilberedning  
Tilberedningstid  
Portioner 25

## 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

## 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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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.

**Sæt retten ind**

## Tilbehør

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Baking tray

## Yderligere oplysninger

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Oprettet den

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