# Quark streusel cake

Recipe by V-ZUG Ltd.



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| Preparation | 1 Hrs |
| Resting time | 1 Hrs 30 Mins |
| Cooking time | 30 Mins |
| Portions | 25 |
| Appliance | Combair SE from 2015 |

## Yeast dough

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

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

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

**(Pre-)heat cooking space to 180 °C with PizzaPlus**

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**

**PizzaPlus 180 °C for 30 Mins**

## Accessories

Baking tray

## Additional information

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