



# Quark streusel cake

Recipe by V-ZUG Ltd.



Preparation	1 Hrs
Resting time	1 Hrs 30 Mins
Cooking time	30 Mins
Portions	25
Appliance	Combair HSE 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 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

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Baking tray

## Additional information

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