

## **Quarkbrötchen (Quark Rolls)**

### **What you need...**

500g (18 ounces) quark  
1-2 eggs (depending on the size)  
100g (3.5 ounces) sugar  
1/2 teaspoon salt  
500g (18 ounces) wheat flour  
4 teaspoons baking powder

### **What to do...**

*In a large bowl cream together the quark, eggs, sugar and salt. Continue stirring and gradually add flour and baking powder. After kneading the dough strongly for a few minutes shape round rolls. Preheat oven to 180 degrees. Spread the rolls with a mixture of egg yolk and 1-2 teaspoons of sugar. Bake for about 20 minutes. Best when eaten on the same day.*