

Zupfkuchen (some kind of cheese cake)

What you need...

Dough:

200g (7 ounces) margarine
1-2 eggs (depending on the size)
125g (4.5 ounces) sugar
1 tea spoon vanilla extract
3 tablespoons cacao
250g (9 ounces) wheat flour
3 teaspoons baking powder

Filling:

500g (18 ounces) quark
or 250g Philadelphia cheese and 250g natural yoghurt
250g (9 ounces) butter
2-3 eggs
200g (7 ounces) sugar
1 tea spoon vanilla extract
1 bag custard powder (vanilla)

What to do...

Dough:

Mix together the margarine, eggs, sugar and vanilla extract. Continue stirring and gradually add flour, baking powder and cacao.

Filling:

Cream together the quark, butter (slightly melted), eggs, sugar, vanilla extract and custard powder.

Evenly cover the bottom of a large round baking form with about half of the dough. Then spread the filling onto the dough layer. Finally carefully add the remaining dough in small portions (use a teaspoon) to get a marbled cake roof. Bake for 45 minutes at 200-220 degrees (preheat oven).