

Kaese Kuchen Ohne Boden

Ingredients

1kg quark (40% fat)
200g Butter (at room temperature)
250g sugar
6 eggs (M or L)
1 packet vanillasuger
100g plain flour
1 tsp baking power
1 packet vanilla pudding
juice from one lemon
1 sp icing sugar

Method

Pre-heat oven. Mix all ingredients together. Grease a cake dish and sprinkle with schnitzel breadcrumbs (to aid removal). Pour in mix. Bake in oven at 180 for 60 minutes. Before serving sprinkle with a little icing sugar.