



FLUFFY DELICIOUS: QUARK CREAM WITH A HINT OF CINNAMON

CHEESECAKE BARS



Coffee and cake time! In keeping with the time of the year, @sallyswelt presented us with a new recipe for autumn at our 2022 in-house exhibition: moist cheesecake bars with a tasty quark cream cheese filling. You'll find it really easy to bake them – and to create a refreshing taste experience for your friends!

INGREDIENTS

Bases

- » 2 rolls of croissant dough (chiller cabinet)

Cheesecake filling

- » 425 g cream cheese
- » 250 g quark
- » 1 tsp vanilla extract
- » 150 g icing sugar
- » 2 tsp grated lemon rind
- » 2 tsp lemon juice
- » 3 eggs
- » 60 g cornstarch

To brush

- » 30 g butter
- » 50 g sugar
- » 1 tsp cinnamon



METHOD

- 01.** Preheat the oven to 170°C top/bottom heat, and place a baking frame on a perforated tray covered with baking foil.
- 02. Base:** Roll out the dough and place on the baking tray. Press down lightly, sealing the seams in the dough to create a smooth surface.
- 03. Cheesecake filling:** Stir together all the ingredients until smooth, taking care not to work in too much air. Spread this mixture over the base. Roll out the second piece of dough and place on top of the cream cheese filling. Press down lightly on the dough.
- 04. Bake the cheesecake:** Melt the butter and spread over the dough. Combine the sugar and cinnamon, and sprinkle over the butter. Bake the cheesecake in the preheated oven for about 30 minutes.
- 05.** Remove from the oven and leave until cool, then place in the refrigerator for about 1 hour.
- 06.** Remove the baking frame and foil. Cut the cheesecake into rectangles and arrange on a serving platter.

ENJOY!