



# APPLE AND POPPY SEED SLICES WITH QUARK TOPPING

## QimiQ BENEFITS

- Quick and easy preparation
- Baked goods remain moist for longer
- Bake stable



15



easy

## INGREDIENTS FOR 1 BAKING TIN 58 X 19 X 4.5 CM

### FOR THE BASE

<b>100 g</b>	QimiQ Classic, unchilled
<b>250 g</b>	Butter
<b>155 g</b>	Sugar
<b>5</b>	Egg(s)
<b>400 g</b>	Ground poppy seeds
<b>100 g</b>	Almonds, grated
<b>50 g</b>	Raisins
<b>1 tsp</b>	Cinnamon
<b>15 g</b>	Baking powder
<b>15 g</b>	Lemon juice
	Lemon peel, finely grated
<b>pinch(es)</b>	Salt

### FOR THE APPLE LAYER

<b>600 g</b>	Apples, peeled , chopped
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### FOR THE TOPPING

<b>150 g</b>	QimiQ Classic
<b>100 g</b>	Butter
<b>4</b>	Egg(s)
<b>100 g</b>	Sugar
<b>50 g</b>	Flour
<b>350 g</b>	Quark 10 % fat [cream cheese]

## METHOD

1. Preheat the oven to 170° C.
2. For the base, whisk the butter, QimiQ Classic and sugar until fluffy. Add the remaining ingredients and mix well.
3. Pour evenly into the greased baking tin and cover with the cooked apple slices.
4. For the bake stable quark topping, whisk the butter, QimiQ Classic and eggs together. Add the remaining ingredients and continue to whisk until smooth.
5. Pour over the base and bake in the hot oven for approx. 40 minutes.