



APPLE AND POPPY SEED SLICES WITH QUARK TOPPING

QimiQ BENEFITS

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



15



easy

INGREDIENTS FOR 1 BAKING TIN 23 X 7.5 X 2 INCHES

FOR THE BASE

100 g QimiQ Classic, room temperature

250 g Butter

155 g Sugar

5 Egg(s)

400 g Ground poppy seeds

100 g Almonds, grated

50 g Raisins

1 tsp Cinnamon

15 g Baking powder

15 g Lemon juice

Lemon peel, finely grated

pinch(es) Salt

FOR THE APPLE LAYER

600 g Apples, peeled , chopped

FOR THE TOPPING

150 g QimiQ Classic

100 g Butter

4 Egg(s)

100 g Sugar

50 g AP Flour

350 g Quark 10 % fat [cream cheese]

METHOD

1. Preheat the oven to 340° F.
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.