

# My favourite recipes



## BAKING

# Spelt quark oil pizza dough

### Ingredients

- 200 g Quark, low-fat
- 125 g Oil
- 8 g Salt
- 1 Egg (Size M)
- 1 Pinch of sugar
- 12 g Baking powder
- 400 g [SchapfenMühle Spelt flour type 630](#)
- 50 g Milk
- 250 g Passata for spreading
- Your favourite pizza topping

### Preparation

Add the low-fat quark, cooking oil, salt, egg and sugar to the mixing bowl and stir with a handheld mixer until smooth. Mix the baking powder into the flour, add to the mixture little by little and knead slowly with a handheld mixer (dough hook) for about one minute, until a smooth dough forms.

Then add the milk and knead again. Leave the dough to rest in the fridge, covered, for 15 minutes. Preheat oven to 200 °C (top / bottom heat).

Roll out the quark and oil pizza dough and place on a greased baking tray, spread with tomato sauce and cover as desired.

Bake on the second rack from the bottom for roughly 20 minutes.

### Notes

*Please note: Every oven is different. Please adjust the individually required baking times and temperatures accordingly.*

We hope you enjoy  
the preparation!