My favourite recipes

SWEET TREATS

Quark and millet flake bake

Ingredients

100 g SchapfenMühle millet flakes
100 g Milk or fruit juice
2 Eggs (size M)
1 Pinch of salt
100 g Butter
80 g Sugar
250 g Quark
Nuts, ground, for the mould
250 – 500 g Fruit for taste

Preparation

Mix the millet flakes with milk or fruit juice and let them swell for roughly 20 minutes.

Separate the eggs and put the egg whites in a mixing bowl with a pinch of salt. Beat with a hand-held mixer to create a stiff beaten egg white.

Place butter, sugar and egg yolks in a second mixing bowl and beat until frothy with a handheld mixer. Add the quark and the pre-soaked millet flakes and carefully fold in the beaten egg white.

Preheat oven to 200 °C (top / bottom heat). Put half of the mixture in a greased mould sprinkled with ground nuts and spread half of the fruit on top. Add the second half of the mixture and spread the remaining fruit on top.

Bake the quark and millet flake bake for about 30 – 40 minutes.

TIP

As the baking time can differ due to the use of different fruits, be sure to check the bake using the wooden skewer method.

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

Notes

We hope you enjoy the preparation!

SchapfenMühle GmbH & Co. KG | Franzenhauserweg 21 | 89081 Ulm | Tel.: +49 731 96746 - 0 | info@schapfenmuehle.de | www.schapfenmuehle.de/en