**German Cheesecake**

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| **Crust** |
| **200 g** | flour |
| **75 g** | sugar |
| **75 g** | butter |
| **1** | egg |
| **½ packet** | baking powder |
| **Filling:** |  |
| **125 g** | butter |
| **225 g** | sugar |
| **1 small packet** | Vanilla sugar  |
| **1 pack** | Pudding powder (Vanilla flavor), Dr. Oetker |
| **3** | eggs |
| **500 gr** | Quark |
| **400 gr** | Sour cream |

Mix the ingredients for the dough and put to the side.

Use an electric mixer to mix butter, sugar, vanilla sugar, pudding powder and 3 eggs. Blend until creamy. Add Quark and sour cream to mixture and blend until smooth.

Preheat the oven to ~ 355 F.

Grease and flour a 26-cm springform pan. Line the bottom and 2/3 of the way up the pan with the dough.

Pour filling and bake for 55-60 min until top turn golden.

Remove cake to a wire rack to cool.

ENJOY!