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Orange sour cream cake with meringue topping

INGREDIENTS

shortcrust

200 g of flour

75 g of sugar

1 egg

75 g margarine

1 teaspoon Baking powder

filling

1 orange (zest and juice)

500 g curd

1 cup of sour cream

250 ml milk

150 g of sugar

1 P vanilla sugar

120 g of oil

1 P custard powder

3 eggs (egg yolk)

meringue

3 egg whites

3 tablespoons of sugar

INSTRUCTIONS

Make a shortcrust pastry from flour, sugar, egg, margarine and baking powder, wrap in foil and chill for 30 minutes. For the filling, grate, halve and squeeze the orange. Mix the juice and bowl with the quark, sour cream, milk, sugar, vanilla sugar, oil, custard powder and egg yolk well. Preheat the oven to 180 ° C and line a springform pan (26 cm) with baking paper. Line the baking tin with the shortcrust pastry and pull up on the edge. Pour in the curd cheese mass and bake the cake in the oven at 180 ° for approx. 45 minutes. Shortly before the end, beat the egg white with the sugar until stiff and spread on the cake. Bake the cake for another 15 minutes. Let the cake cool down. When cooling down, small droplets form on the cake.