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## Apricot cheesecake with coconut crumbles

### INGREDIENTS

#### Dough

200 g flour  
80 g sugar  
80 g flour  
1 egg  
2 teaspoons baking powder

#### Filling

500 g quark  
2 eggs  
1 P vanilla sugar  
1/2 P vanilla custard powder  
2 eggs  
200 g apricots

#### Crumble

300 g flour  
150 g large zucchini  
150 g margarine  
1 P vanilla sugar  
50 g coconut flakes

## **INSTRUCTIONS**

For the dough knead flour, sugar, margarine, egg and baking powder.

Wrap the dough in foil and put it in the fridge for about 30 minutes.

Prepare a springform pan with 26 cm and put the dough into the pan, pull it up along the edge. Wash and finely dice the apricots. For the filling mix quark with eggs, sugar and vanilla pudding powder. Put the filling into the springform pan and sprinkle the apricots over it. For the crumbles, knead flour, sugar, vanilla sugar, margarine and coconut flakes into crumbles and sprinkle over the apricots. Bake the cake at 175 C° for about 75 minutes.