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## Sour cream cake with fruit topping

### INGREDIENTS

#### Shortcrust pastry

150 g flour

60 g sugar

60 g margarine

1 egg

#### Sour filling

500 ml milk

2 P vanilla custard powder

200 g sugar

4 eggs

600 g sour cream

## Fruit cover

2 cans of fruit or

1 bowl each of fresh berries

1 P Cake glaze

## **INSTRUCTIONS**

For the shortcrust pastry, knead the flour with sugar, margarine and egg to a smooth dough. Wrap the dough in cling film and put it in the fridge for about 20 minutes.

Prepare a springform pan (26 cm) and lay out the dough in the springform pan, pull it up along the edge. For the sour cream filling mix the milk with the vanilla pudding, sugar, eggs and the sour cream to a creamy mixture and fill into the springform pan.

Bake at 175 C° for about 50 minutes and let it cool down in the form. Wash and prepare the fruit, then spread on the cooled down cheesecake. Put the cake glaze in a pot with 250 ml water and heat it up. When the glaze has boiled up, remove from the heat and allow to cool slightly. Then spread the glaze on the fruit and cover.