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Pear Puff Cake

INGREDIENTS

Dough

400 g flour
200 g sugar
1 P vanilla sugar
2 tablespoons cocoa powder
1 P baking powder
1 pinch of salt
1 egg
200 g margarine

Filling

1 kg pears
100 ml water
50 g sugar
1 teaspoon vanilla pulp

Quark filling

200 g sugar
250 g margarine
4 eggs
1 vanilla pod
500 g quark

1 pudding powder vanilla

INSTRUCTIONS

Knead flour, sugar, vanilla sugar, cocoa powder, baking powder, salt, egg and butter to a smooth dough and refrigerate. Peel the pears, quarter them, remove the seeds and cut them into slices. Boil 100 ml water, 50 g sugar and vanilla pulp. Add the pears and steam for 4-5 minutes. Stir in schnapps, let pears cool down in the stock. Mix butter, sugar and vanilla sugar until creamy. Stir in eggs one after the other, add quark and pudding powder. $\frac{3}{4}$ of the shortcrust pastry into a springform pan and raise the rim. Prick the base several times and sprinkle with breadcrumbs. Drain the pears and cover the shortcrust pastry base with the pears, spread quark cream on top and smooth it down. Roll out the rest of the dough and tear up. Put pieces of dough on the cake. Bake at 175 C° for about 90 minutes, cover the cake after 40 minutes. Let the pluck cake cool down in the tin.