

German Flag Cake

<u>ingredients Westfalia Quarkteig (basic recipe)</u>	<u>amount</u>
WESTFALIA Quarkteig	10000 g
whole egg	2000 g
water	3000 g
<u>amount Quarkteig</u>	<u>15000 g</u>

kneading time: All-In-Procedure, 4 minutes by slow and 2 minutes by fast in a kneading machine

<u>ingredients (for one baking sheet 60x40cm)</u>	<u>amount</u>
Quarkteig	1250 g
poppy seed-filling	1300 g
raspberry-filling	1300 g
custard cream	1300 g
<u>amount</u>	<u>5150 g</u>

method:

Roll the dough on a greased baking sheet (60x40 cm), pipe the fillings, by using piping-bags, alternating and diagonal (poppy seed – raspberry – custard cream) on the dough, ready to bake.

Glaze the cake after baking with Westfalia Geleeguß klar.

Baking temperature: approx. 200°C
 Baking time: approx. 45 minutes

