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## Andy's Cherry Quark Cake

By *Susie Iventosch*



Cake Crust

### INGREDIENTS

1 1/2 cups stone ground whole wheat flour (I used half unbleached flour and half stone ground whole wheat)

1/2 cup granulated sugar

1 egg

1 stick butter, cut into small pieces and left at room temp for about 30 minutes

Pinch salt

2 Tbsp. milk (you may or may not need this for the dough)

### DIRECTIONS

On a flat surface or in a bowl, mix together flour, sugar and salt. Add egg and butter, and begin to incorporate egg and butter into flour mixture using your fingertips. You want to be able to gather the dough into a pliable mass so you may need to add just a bit of milk to make a workable dough. I did not need any milk, and mine easily came together by mixing just the dries with the egg and butter, but if your dough is too dry, then add just a little bit of milk at a time to be able to gather the dough.

Andy chills the dough for about 20 minutes in the refrigerator before pressing it into the bottom and about 2/3 of the way up the sides of a 10-inch springform pan. I did not chill my dough, which made it fairly easy to press the dough into the pan right away. It's very important to get the dough going up the sides, which helps keep the filling mixture from oozing out during the baking.

Set aside the crust in the springform pan while you make the quark-fruit filling. (Just a note ... this crust is delicious!)

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