

Published June 27th, 2018

## Cherry Quark Filling

By *Susie Iventosch*



### INGREDIENTS

- 2 eggs, separated
- 1/2 cup granulated sugar
- 1/4 cup milk, heated until just warm to the touch
- 1 4-ounce package Organics (brand) Vanilla Organic Cooked Pudding and Pie Filling Mix (available at Whole Foods and through Amazon)
- 2 1/2 cups quark
- 3/4 pound cherries, pitted, or any other fruit you like (I used blackberries and blueberries)

### DIRECTIONS

1. Preheat oven to 350 F.
2. Butter a 10-inch springform pan with removable bottom.
3. Beat egg whites until stiff peaks form. In a separate bowl, beat egg yolks with sugar until smooth and well mixed.
4. Add vanilla pudding mix to egg yolk mixture and stir well. Then, stir in about 2 Tbsp. of the heated milk. Save the rest in case you need it!
5. Add the quark and continue to mix. If the batter is too dry, add a little bit of the reserved heated milk.
6. Carefully, fold the egg whites into the batter using a rubber spatula.
7. Add the fruit, and carefully fold into the batter, again using a rubber spatula.
8. Pour filling mixture into the cake crust in the pan and bake for approximately 70 minutes, or until the filling is beginning to set and it turns a nice golden-brown. The filling will rise during the baking and then sink a bit after removing from the oven.
9. Cool completely and then release the sides of the pan, removing the cake to a platter. Serve either chilled or at room temperature.

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