



Plucked Chocolate Cheesecake

Ingredients for 12 pieces:

For the dark dough:

100 g sugar, 2 eggs, 200 g butter, 275 g wheat flour, 40 g cocoa powder, 1 ½ tbsp. baking powder, 50 ml whole milk, **150 g Kölln® Muesli Crunchy Chocolate Biscuit & Oats**

50 g Kölln® Muesli Crunchy Chocolate Biscuit & Oats to sprinkle

For the light dough:

300 g butter, 1 kg low-fat quark/curd cheese, 250 g sugar, 4 tsp. vanilla sugar, 80 g vanilla pudding powder, 4 eggs

Preparation:

Melt butter for the light dough and let it cool down to room temperature. Preheat oven.

Beat sugar, eggs and butter foamy for the dark dough and mix with the remaining ingredients for the dark dough. Spread ¾ of the dough on a baking tray lined with baking paper and sprinkle with the remaining Muesli.

Mix the ingredients for the light dough with the melted butter and spread the mass on top of the dark dough. Pluck the remaining dark dough into little pieces, place them on the light dough and bake.

Top/bottom heat: 175 °C **Fan assisted oven:** 150 °C

Baking time: approx. 55 minutes

Preparation time: approx. 30 minutes