

QUARK CRUMB BARS - Makes one 9x13 pan

PREPARATION:

Combine in a mixing bowl:

- 16 ounces quark
- 1 egg
- 1 cup sugar
- 1 tsp. vanilla
- 1/2 cup dried blueberries, cherries or raisin

Mix well and set aside.

In a second bowl combine: (mixture will be crumbly)

- 1 cup butter
- 3/4 cup sugar
- 1 tsp. vanilla
- 1 egg
- 1/4 tsp. salt
- 3 1/2 cups white flour

Blend with a pastry blender. Measure out 2 1/2 cups of crumbs. Pat into a greased 9x13 glass baking dish. Push up about 1/2 inch of dough around the edges of the pan. Bake at 350 degrees for 10 - 12 minutes

Pour quark mixture over baked crust. Spread evenly.

Incorporate 1/4 tsp. baking powder into remaining crumbs and spoon evenly over quark. Pat down very slightly. Bake 30 -35 minutes at 350 degrees. Cool before cutting.