

Cheesecake Cherry Pinwheels



Shopping list:

For the dough:

1 pkg (7g) dry yeast or 25g fresh yeast
50ml tepid milk
200g Quark or Yogurt
480g flour
50g brown sugar
50g butter + 1tsp extra (room temperature) butter
1 egg

For the filling:

250g cream cheese
80g sugar
20g flour
2 tbsp Yogurt
1 egg

In addition:

50g room temperature butter
60g sugar
100-150g cherries
1EL corn starch
1EL icing sugar

1 egg yolk
1tbsp milk

Let's bake:

Mix tepid milk, sugar and yeast and let it rest covered for about 5 minutes. Add the flour and the other ingredients to the dough. Knead the ingredients for about 5 minutes, the dough should be soft and bouncy. Cover your hands with 1tbsp butter and cream the dough from all sides, put it back into a large bowl. Cover the dough and let it prove on a warm place for about 60 minutes.

Now prepare the cherries.

Cream the cheese, add the flour and the milk, whisk slightly and add the yogurt. Now add the egg and whisk until creamy. Knead the dough just shortly and roll out into a long rectangle. Soften the butter for the filling and spread it on the rectangle. Dust the dough with the sugar. Spread out the cheesecake filling and sprinkle the cherries evenly over the dough.

Start at the long side and roll up the dough tightly. Cut the dough into small pinwheels - about 2 cm thick. Let them rest on a baking dish for about 30 minutes. Mix egg yolk and milk and brush the rolls with the mixture. Bake for about 10-15 minutes at 180°C.