

Quarkbällchen (Quark Balls)

Number of Servings: 40

Ingredients

For the Dough:

3 Eggs
5 tablespoons Sugar
5 tablespoons Unsalted Butter, melted
1 package [Vanilla Sugar](#)
1 cup [Quark](#)
2 1/4 - 2 1/2 cups All Purpose [Flour](#)
2 teaspoons Baking Powder

Additional Ingredients:

Oil for deep frying
Powdered or Granulated Sugar

Instructions

Combine the dough ingredients.

Form dough into balls.

Heat the oil in a large pot or deep fryer. Fry each Quarkbällchen for 8-10 minutes, turning to make sure all sides brown nicely. Place fried Quarkbällchen on clean paper towels to absorb excess oil. Allow to cool.

Dust the finished Quarkbällchen with powdered sugar or roll them in granulated sugar. Enjoy!

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