



# Schwarzwaldbecher

Zutaten:



Kirschen



Schokokuchen



500 Gramm Quark



3 Päckchen Vanillinzucker



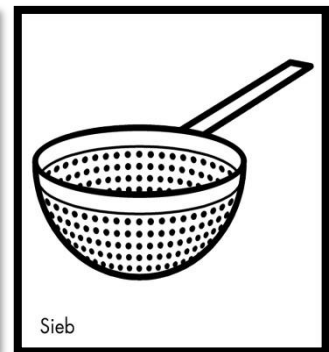
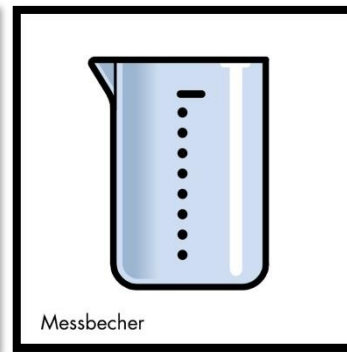
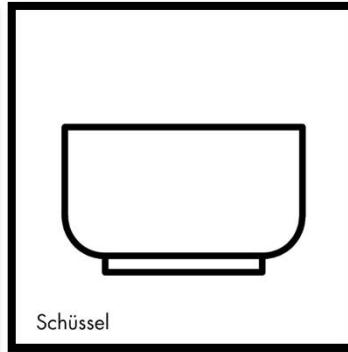
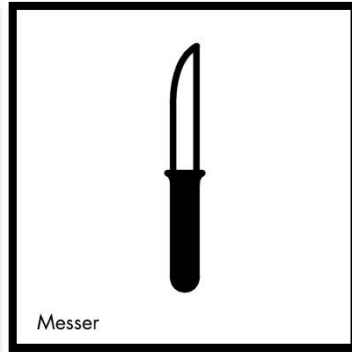
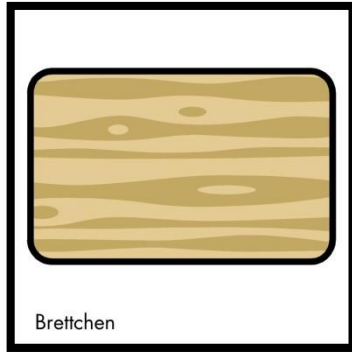
Schokostreusel



Sahne



# Geräte ✓



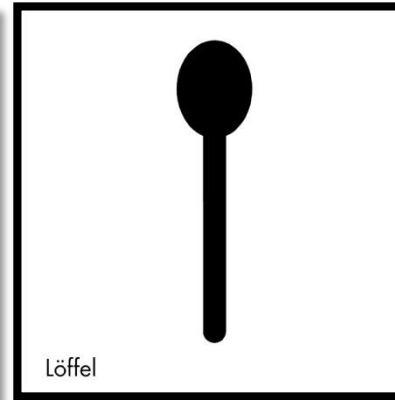
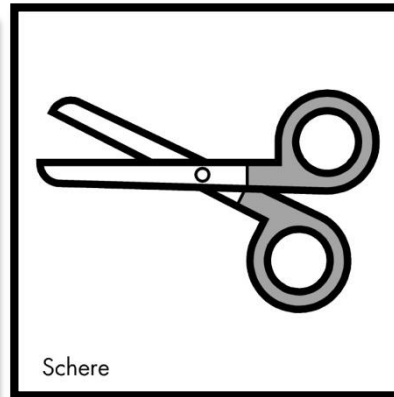
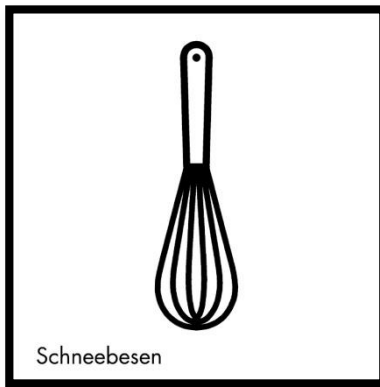
Brettchen

Messer

Schüssel

Messbecher

Sieb



Mixer

Schneebesen

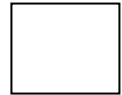
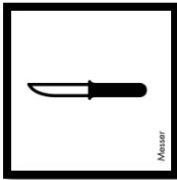
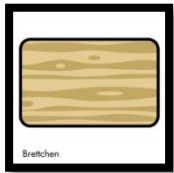
Schere

Teelöffel



# Zubereitung

1. Schokokuchen  in kleine Scheiben  schneiden



2. Sahne  schlagen  und Vanilinzucker  zugeben



3. Quark  und Sahne  in eine Schüssel  füllen und mit

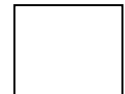
Schneebeesen verrühren



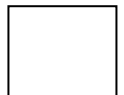
4. Kirschen in einem Sieb abtropfen lassen.



5. Kuchenscheiben  Kirschen  und den Quark



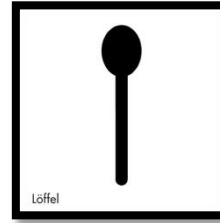
im Nachtschälchen aufschichten.



6. Schokostreusel



mit Teelöffel



drüber streuen

