

Andy's "Quarky" Apple Cake

By Susie Iventosch



Photo Susie Iventosch

As it turns out, our publisher, Andy Scheck, is quite a fantastic cook. He has taken to making his mom Anneliese's recipes, which come directly from their native Germany.

"Sometimes Andy makes apple cake for our staff meetings—served warm with fresh whipped cream if we've been really good," said Lamorinda Weekly editor Lee Borrowman. "The smell of warm apples and vanilla as you walk through the front door is simply heavenly!"

This cake is a favorite of the Lamorinda editorial team and is made with a somewhat unusual type of soft German cheese called "quark." This is a fresh, un-aged cheese, and is really more characteristic of yogurt or sour cream than the types of cheese we think of here in the U.S. According to Scheck it is not that easy to find here in the states, however I had a very easy time of it, since Andy pointed me in the direction of Whole Foods, which

carries it regularly in the dairy department!

In Germany, quark is often used in combination with fruit and the resulting dessert is called Fruchtequark (fruit quark), but is also used in dips and cheesecakes, or mixed with potatoes as filling for peirogi (or dumplings) in Poland. This cheese has a plethora of names, different in every country, from twarog in Poland to tophen in Austria and Gvina Levana in Israel.

Scheck's cake is a three-part cake with a pastry crust, a layer of freshly sliced apples, and a quark-custard filling, served with a dollop of freshly whipped cream. The recipe calls for Pink Lady or Jonathan apples, and I could not find either in the market, so I used four different apples—Granny Smith, Fuji, Jonagold and Gala. This was fun, arranging these slices so each piece had some of each! Andy uses Dr. Oetker's Organics vanilla pudding mix, also available at Whole Foods, but I used Jell-O brand, which did not work as well.

One mistake I made was to pat the crust just on the bottom of the spring form pan. Scheck says it should be not only on the bottom, but also pressed partway up the sides as well. My crust was a little bit too dry to form into a ball, and Scheck says that when he has that problem, he just cuts in a little bit more butter until the dough can be formed into a ball. We served it warm, but it can also be refrigerated and served chilled. Have it your way!

RECIPE

INGREDIENTS

Cake Crust

- 2 cups pastry flour
- 1/3 cup granulated sugar
- Pinch salt
- 1 stick butter, cut into small pieces (you may need an extra half stick of butter)
- 1 egg

Apples

- 3-4 Jonathan or Pink Lady apples, peeled, cored and sliced into thin wedges

Filling

- 2 eggs, separated
- 16 ounces Quark (available at Whole Foods)
- 2 (4-ounce each) vanilla pudding packets, the cook and serve variety, not instant
- 1 cup granulated sugar
- 1/4 cup milk

DIRECTIONS

Cake Crust

Place flour in a large bowl with sugar and salt. Cut butter into flour using a pastry cutter or finger tips until crumbly. Make a well in the center of the flour mixture and place egg. Mix egg into dough with fork or hands until it forms a dough and then roll into a ball. Cover it and refrigerate for about 30 minutes.

Grease a spring form pan, and pat the dough out on the bottom and sides of pan to form a thin crust.

Arrange apple wedges over crust and set aside until filling is ready.

Filling

Separate egg yolks and egg whites and place into two different bowls. Using electric beaters, beat egg whites until stiff peaks form. Set aside. Next, beat egg yolks with sugar and add quark, pudding mix, sugar and milk. Stir well. Carefully fold in egg whites. Pour batter over apples. Bake at 350 degrees for 50-60 minutes, or until filling is set and cake edges are just beginning to brown. Cover cake with foil and continue to bake if the filling is not quite done, once the top is browned. Serve warm, chilled or at room temperature with a dollop of whipped cream on each slice.



Susie Iventosch is the author of Tax Bites and Tasty Morsels, which can be found at Across the Way in Moraga, www.amazon.com, and www.taxbites.net. Susie can be reached at suziventosch@gmail.com. **These recipe is available on our web site** www.lamorindaweekly.com. If you would like to share your favorite recipe with Susie please contact her by email or call our office at 925-377-0977.



Embrace Your Dark Side at the Moraga Library

By Sophie Braccini



Image provided

Not everyone knows that county librarian Barbara Flynn is a film buff and that she sometimes likes to share her passion with library patrons. On the afternoon of Wednesday, Jan. 23, she is inviting enthusiasts of memorable, stylish, crime dramas to view "Force of Evil," the first in a series of three free film noir at the Moraga Library.

"I'm a real fan of black and white movies," said Flynn. "This type of cinematography focuses the attention. Colors attract the eyes all over, while black and white, with its very careful use of dark, light and shadows, creates a tension that's particularly fit for the 'noir'

ambiance." Flynn, who's very knowledgeable about movies from the '40s and '50s, thinks that the period was a pinnacle for many American actors. "'In Force of Evil,' John Garfield is at his best. He is truly one of the best noir actors."

The 1948 Abraham Polonsky movie was well received by the critics at the time. Bosley Crowther, then film critic for The New York Times, wrote: "But for all its unpleasant nature, it must be said that this film is a dynamic crime-and-punishment drama, brilliantly and broadly realized. Out of material and ideas that have been worked over time after time, so that they've

long since become stale and hackneyed, it gathers suspense and dread, a genuine feeling of the bleakness of crime and a terrible sense of doom. And it catches in eloquent tatters of on-the-wing dialogue moving intimations of the pathos of hopeful lives gone wrong." Adding to the legend of the film was the fact that Polonsky was blacklisted in 1951 after refusing to testify before the House Un-American Activities Committee.

The screening starts at 2 p.m. and is free and open to the public. There will be time for discussion following the screening. The film series continues Wednesday, Feb. 6, with "On Dangerous Ground" and concludes Wednesday, Feb. 20, with "DOA."

"We chose Moraga because we think we can find an audience there," said Flynn. She added that she expects people to come from all over the county. "We've put flyers in all our branches," she said. "We'll see how these afternoon presentations go, and see if there is an interest, we'll add more in the evening." Pre-registration is not required for the "Embrace Your Dark Side" film series.

For more information, visit cclib.org or call (925) 376-6852, ext. 200. The Moraga Library is located at 1500 St. Mary's Road, Moraga.

"Changing the World 101"

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"If they came to Moraga, what would you do?" he asked. "You'd call the cops, the military, security forces." Without those protections, Connell said micro-lending was an instant, easy first step towards making a difference.

"In much of the developing world, 25 bucks is a lot of money. It's enough to start a business," he said.

Encouraging everyone to work with reputable, reliable agencies and organizations, especially when first embarking on global service, Connell said

Kiva.org was a well-run, flexible micro-lending organization.

Questions from the audience followed up on his advice to blend passion and business-savvy marketing into a clear, personal directive.

"We don't know what happens when we die," he said. "What we know is that we are here now. It's obvious: the thing to do is to lead your life with passion, with confidence. Go out and improve the quality of life on earth."

"Inspired" Speakers Series Continues Through January at SMC

Kaya Oakes, "Unlikely Inspiration"

Tuesday, Jan. 22 at 7 p.m., Soda Activity Center

Author of *Slanted and Enchanted: The Evolution of Indie Culture*, the poetry collection *Telegraph and Radical Reinvention: An Unlikely Return to the Catholic Church*, Oakes is also co-founder of *Kitchen Sink*, winner of the Utne Independent Press Award for Best New Magazine and teaches at the University of California, Berkeley.

Lisa Kristine, "Shining a Light on Modern-Day Slavery"

Thursday, Jan. 31 at 7 p.m., Soda Activity Center

Acclaimed humanitarian photographer, Kristine spent a year traveling the world to document modern-day slavery – into the heart of broiling brick kilns, down rickety mine shafts, and into the hidden lairs of sex slavery. Her recent book, *Slavery*, has received global attention. She will share the stories behind her images - and how she bore witness to horrible abuses and to astonishing glimpses of the indomitable human spirit. All programs are free and open to the public.

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