

## Delicious Creamy Cheesecake Filling with Peaches

A light and fluffy creamy dessert with a refreshing hint of lemon that enhances the flavor of any fruit. Perfect for layered cup desserts, and also ideal for a no-bake cream cheese cake like the one in the picture. You can find the full recipe here: [No-Bake Cream Cheese & Peach Cake](#).



### Ingredients

- 500 g full-fat quark (or cream cheese)
- 200 g powdered sugar
- 1 lemon
- 500 g whipping cream (33%)
- 10 gelatin sheets or 2 packs (4 sachets) Sofort Sahne Gelatine
- 1 can of canned peaches
- 1 extra can of canned peaches – if you wish to line the sides of the cake with peach slices, as shown in the picture

### Method

#### a) Method with gelatin sheets

##### 1. Soak gelatin

Place the gelatin sheets in cold water for 5–10 minutes, until they are completely soft.

##### 2. Mix quark

Whisk quark with sifted powdered sugar, add lemon juice and zest.



### 3. Dissolve gelatin

Squeeze softened gelatin and place in a small saucepan with 30–50 ml of water (or peach juice). Heat gently until dissolved (do not boil!). Stir in a few spoonfuls of quark to avoid lumps, then mix everything back into the quark and blend until smooth.

### 4. Whip the cream

Beat the cream until stiff peaks form, then gently fold it into the quark mixture.

### 5. Add peaches

Fold in diced canned peaches, either directly into the cream or layered inside the cake.

## Questions & Tips:

### Quick Gelatin “Calculator”

- **Soft, creamy (spoonable) cream:** ~5 g gelatin per 700–800 g of mixture.
- **Firmer, sliceable cake:** ~6–8 g per 700–900 g of mixture.
- **Very firm cut / higher layers:** 9–10 g per 1 kg of mixture.

One sheet usually has ~1.7–2 g (varies by manufacturer). If your sheets are “stronger,” reduce the number used.

### Common Mistakes & How to Fix Them

- **Lumps (gelatin grains):** The cream/gelatin was too cold and combined all at once.  
**Quick fix:** Remove a cup of cream, heat very gently (microwave 5–10 s), stir until smooth, and return it.
- **Doesn't set enough:** Too little gelatin or too much juice/alcohol. Next time, add 1–2 g more or reduce liquids.
- **Rubbery texture:** Too much gelatin or overheated. Gelatin must not boil.
- **Acidic ingredients (lemon):** Can slightly slow setting – don't overuse, always dissolve gelatin in neutral liquid.

### Practical Tips

- **Temperatures:** Dissolved gelatin ~50–60 °C; quark mixture preferably lukewarm/room temperature. Do not pour hot into cold.
- **Order:** Always temper → into quark → then whipped cream.
- **Cut stability:** For two-tier or higher layers, use 8–10 g per 1 kg of mixture.
- **Storage:** Keep finished cake in the fridge up to 3 days; do not freeze the cream (texture changes).

## b) Method with Sofort Gelatine



### 1. Mix quark

Mix quark with powdered sugar, lemon juice, and zest.

### 2. Add Sofort Gelatine

Sprinkle "Sofort Gelatine" directly into the quark mixture and blend until smooth.



### 3. Whip the cream

Beat until stiff and fold the mixture gently.

### 4. Add peaches

Fold in diced canned peaches or layer them inside the cake.



## Questions & Tips:

### 🧠 ? What is Sofort Gelatine and how do you use it?

I discovered this product fairly recently, and I have to say I was thrilled. Sofort Gelatine is not only a handy product that saves you a lot of time in the kitchen, but it also ensures perfectly smooth, lump-free cream. Unlike classic sheet gelatin, you don't need to soak or squeeze it – simply sprinkle it into the cream or fruit mixture and mix well. It starts working within minutes and reliably sets the dessert. It works well in quark or cream-based creams, fruit mousses, or cake and roulade fillings. Its biggest advantage is simplicity and the guarantee that the result will hold its shape beautifully, without extra effort.

## ✗ What Sofort Gelatine is NOT suitable for:

- **Cooking and baking** – it must not be heated, as it loses its effectiveness.
- **Warm fillings** – for creams or toppings that are prepared with heat, it's better to use classic sheet or powdered gelatin.
- **Fruit jelly for cakes** – you need gelatin that dissolves in hot liquid so the jelly sets properly.
- **Thick jelly layers** (e.g., aspics, gelatin molds) – Sofort is intended only for gently firming creams, not for standalone firm jelly.

👉 **Summary:** Sofort Gelatine is a quick helper for cold creams, but if you want classic jelly, glaze, or aspic, it's better to use sheet or powdered gelatin.

## 🧠 ? Can it also be used to stabilize whipped cream instead of a stabilizer?

Sofort Gelatine can also be used to stabilize whipped cream, but the result is slightly different compared to Sahnesteif (whipped cream stabilizer):

- **Advantage:** whipped cream holds firmer and longer, ideal for cakes and pastries where a stable cream is needed.
- **Difference:** whipped cream with Sofort Gelatine is firmer, sometimes slightly “creamy.” The stabilizer helps to strengthen the cream, keeping it light and fluffy.
- **Usage:** add Sofort Gelatine at the end of whipping, whip briefly, and let the cream rest for a while.

👉 **Summary:** Yes, you can use it instead of a whipped cream stabilizer if you want the whipped cream really stable (e.g., for a cake). If you want it light and fluffy (e.g., for coffee or ice cream), the stabilizer is a better choice.



My daughter Rosalie, who has loved baking with me since she was little, loves tasting even more. 😊 She also helped me take the photos of this cake! 📷

Enjoy it! 😊 😊 😊