

Bavarian Apple Tort

From Joan Stage, Papillon

3 bowls & spring-form pan

Leave cream cheese and butter on counter to soften.

1/2 cup butter

1/3 cup sugar

1/4 tsp. vanilla

1 egg

1 cup flour

1-8oz cream cheese

1/3 cup sugar

1/2 tsp. vanilla

1 egg

1/4 cup sugar

1/2 tsp. cinnamon

4 cups apples, sliced

1/4 - 1/2 cup sliced almonds

Cream butter, sugar, vanilla & egg. Blend in flour.

Spread dough on bottom and slightly up side of 9" spring-form pan.

Cream cream cheese, sugar, vanilla. Mix with egg. Mix thoroughly.

Pour into dough lined pan.

Combine sugar and cinnamon. Toss apples in sugar mixture.

Spoon over cream cheese layer. Sprinkle with almonds.

Use cookie sheet or Reynolds Wrap under pan when baking.

Bake in preheated oven 450 for 10 minutes.

Reduce heat to 400 and bake for 25 minutes.

Cool before removing from pan ring.

This delicious tort has been a regular at PYC events through the years, but it was at the first International Festival that we had an opportunity to learn more. This recipe comes from Jim's mother. Both his parents are German.