

Bavarian Apple Torte

Base

½ cup butter	125 ml
1/3 cup sugar	75 ml
¼ tsp vanilla	1 ml
1 cup flour	250 ml
¼ cup raspberry jam	50 ml

Filling

8 oz. cream cheese	250 g
¼ cup sugar	50 ml
1 egg	
½ tsp. vanilla	2 ml

Topping

1/3 cup sugar	75 ml
½ tsp. cinnamon	2 ml
4 cups apples, peeled, cored and sliced	
½ cup almonds, sliced	125 ml

Preheat oven to 450 F. To make crust, cream butter, sugar and vanilla. Blend in flour. Press on the bottom and sides of a 9 inch (2 L) spring form pan. Spread with a thin layer of raspberry jam.

For the filling, combine the cream cheese and sugar. Add the egg and vanilla, mix well. Pour over jam.

For the topping, toss the apples with the sugar and cinnamon and spoon over the cream cheese mixture. Sprinkle with almonds. Bake at 450 F for 10 minutes, then 400 F for 25 minutes. Cool and carefully remove sides of pan. Store in a cool place until needed.

Serves 8-10