

Bavarian Apple Torte

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<http://www.cookadvice.com/recipe/export/html/37876>

Ingredients

Pastry

- 1/3 c Sugar
- 1/3 c butter
- 1 T -Shortening
- 1/2 t vanilla
- 1 c flour

Filling

- 5 Apples, winesap, golden delicious, Granny Smith
- 8 oz cream cheese, room temp
- 1/4 c Sugar
- 1 Eggs
- 1/2 t Grated lemon peel
- 1/4 t vanilla
- 1/8 t Salt
- Cinnamon sugar
- 1/2 c sliced almonds

Instructions

Pastry

- Cream sugar, butter, shortening and vanilla.
- Blend in flour and pat into bottom and 1 ½ inches up sides of greased 9-inch spring form pan.
- Place in 400f oven for 15 minutes.
- Pare and slice apples to make 1 quart (4 cups).

Filling:

- Beat cream cheese, sugar, egg, lemon peel, vanilla and salt until smooth.
- Pour over pastry.
- Top with apple slices, cinnamon sugar and nuts.
- Bake at 400f for 40 minutes.