



Annapolis Valley Apple Torte

This torte cuts into firm slices, each studded with apples, a fresh change from apple pie.

Base

- ½ cup butter (125 mL)
- ⅓ cup granulated sugar (75 mL)
- ¼ tsp vanilla (1 mL)
- 1 cup all-purpose flour (250 mL)
- ½ cup raspberry jam (125 mL)

Filling

- 1 cup cream cheese, softened (250 mL)
- ½ cup granulated sugar (125 mL)
- 1 large egg
- ½ tsp vanilla (2 mL)

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Topping

- 4 cups apples, peeled, cored and sliced (1 L)
- ⅓ cup granulated sugar (75 mL)
- ½ tsp ground cinnamon (2 mL)
- ½ cup slivered almonds (125 mL)

Cream together **butter**, **sugar** and **vanilla**; add **flour** and mix until mixture resembles coarse crumbs. Press into bottom and 1 inch (2.5 cm) up the sides of a 9-inch (23-cm) springform pan. Spread **raspberry jam** on the bottom crust. Mix filling ingredients until smooth and spread evenly over base. Toss peeled and sliced **apples** with **sugar** and **cinnamon** and arrange gently on filling. Sprinkle with **slivered almonds**.

Bake in a preheated oven at 400°F (200°C) for 10 minutes. Reduce oven temperature to 350°F (180°C) and continue baking for 30 minutes or until apples are tender. Cool and serve with whipped cream. **Makes 10 to 12 servings.**

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This recipe is courtesy of novascotia.com and Taste of Nova Scotia. Visit novascotia.com to plan your Nova Scotia getaway.