

Apple Torte

Crust:

½ cup butter, softened
1/3 cup sugar
¼ tsp vanilla
1 ½ cups flour

Filling:

8 ounces cream cheese
¼ cup sugar
1 egg, beaten
1 tsp vanilla

Topping:

1/3 cup sugar
½ tsp cinnamon
4 cups chopped apples
¼ cup chopped nuts, optional

Crust: Cream butter, vanilla and sugar together. Blend in flour and spread dough on bottom and sides of 9 by 13 inch pan.

Filling: Combine sugar and cream cheese and mix well. Add beaten egg and vanilla. Pour over dough.

Topping: Combine sugar and cinnamon. Toss apples in the sugar-cinnamon mixture. Spoon mixture over cheese layer in pan. Sprinkle with nuts, if desired. Bake at 350 degrees until done. Loosen torte from rim of pan. Cool before serving.