



*From Real Estate to Recipes!*

## **MARCH'S FEATURE RECIPE**

Lana Fechter's Favorite Bavarian Apple Torte!

(Lana & David Fechter have their beautiful 96 acre  
Washington County Estate listed with Tina)



### **Ingredients:**

1/4 cup sugar  
1/2 cup melted butter  
1 cup flour  
1/2 tsp vanilla  
8 oz cream cheese at room temperature  
1/3 cup sugar  
1 egg  
1 tsp vanilla  
4 cups thinly sliced peeled apples  
1/2 cup sugar  
1 1/2 tsp cinnamon  
1/3 cup slivered almonds

### **Directions:**

1. Mix together the sugar, melted butter, flour & vanilla. Press into the bottom & sides of a 9" pie plate. Set aside
2. Beat together the cream cheese, 1/3 cup-sugar, egg and vanilla until smooth. Pour into lined pie plate.
3. Mix together the apples, 1/2 cup sugar and cinnamon and spoon carefully over the cream cheese mixture. Sprinkle with the almonds.
4. Bake at 400° for 15 minutes. Reduce the temperature to 350° for 30-40 minutes, or until the apples test tender and the crust is golden brown.  
Add a dollop of whipped cream to each serving and enjoy!