



**Nova Scotia
Apples**
Pick An Original



Layered Apple Torte

1989 Winner - Best Western Aurora Inn, Amy Campeau

Crust:

- 1/2 cup butter
- 1/4 cup brown sugar
- 1 egg yolk
- 1 cup flour
- 1/2 cup coconut
- 1/2 tsp cinnamon

Beat butter, sugar and egg until fluffy, add flour, coconut and cinnamon, mix with fingers. Should be crumbly consistency. Bake 10 minutes at 400°F, use 10" pan lined with silicone paper or heavy brown paper.

Cake Layer:

- 2 eggs
- 3/4 cup oil
- 3/4 cup sugar
- 1 cup flour
- 1 tsp cinnamon
- 1/2 tsp allspice
- 1 1/2 tsp baking powder
- 1 tsp baking soda
- 1/2 cup coconut
- 1 1/2 cup grated Nova Scotia apples (3 medium)

Beat eggs, sugar and oil three to five minutes, add flour, beat a few minutes, add remaining ingredients. Bake 45 minutes at 375°F. Cool a few minutes

Cream Cheese Topping:

- 250 g cream cheese
- 1/4 cup sugar
- 1 egg
- 1 tsp almond flavouring

Beat together and put on top of cake layer. Bake at 400°F for 10 minutes. Reduce heat to 350°F for 25 minutes.

Apple Topping:

- 3 or 4 Nova Scotia apples, peeled, cored, cut in eighths

- 1/2 cup sugar
- 1 cup water
- 1 1/2 tbsp corn starch

Heat just to boiling so sauce thickens but apples do not over cook.

When cake has completely cooled, arrange apple pieces and sauce on top. Spread some sauce down the sides of the cake.

Press onto the sides: 1 cup toasted coconut

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