



**Nova Scotia
Apples**
Pick An Original



Apple Temptation

1991 Winner - Old Orchard Inn, Amy Thomson

Crust:

- 1 cup flour
- 1/2 cup soft butter
- 2/3 cup ground almonds
- 2 tbsp sugar

Filling:

- 1 cup sweetened condensed milk
- 2 cups sour cream
- 2 eggs
- 1/2 cup apple cider
- 1 tsp vanilla
- 8 Nova Scotia apples, sliced

Mix flour, butter, ground almonds and sugar together until mixture forms a ball and is well combined. Press into a baking dish. Bake at 350°F for 15-20 minutes until golden brown. Cool. Combine milk, sour cream, cider, eggs and vanilla. Pour into crust and bake for 30 minutes or until set. Chill. Sauté apples until tender, then arrange in a design on top. Then dust with cinnamon and nutmeg.

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