



**Nova Scotia
Apples**
Pick An Original



Cranapple Torte Crumble

1997 Winner - Wandlyn Inn, Sam Johnstone

Base:

- 1/2 cup butter
- 1/3 cup granulated sugar
- 1/4 tsp vanilla
- 1 cup all purpose flour
- 1/2 cup cranberry sauce

Filling:

- 1 cup cream cheese, softened
- 1/2 cup granulated sugar
- 1 large egg
- 1/2 tsp vanilla

Topping:

- 2 cups Nova Scotia apples, peeled, cored & sliced
- 1/3 cup granulated sugar
- 1/2 tsp ground cinnamon

Crumble:

- 1/4 cup brown sugar
- 1/4 cup all purpose flour
- 1/4 cup rolled oats
- 1/4 cup melted butter

Cream together butter, sugar and vanilla; add flour and stir until mixture resembles coarse crumbs. Press into bottom and 1 inch up the sides of 9" springform pan. Spread cranberry sauce on the bottom crust. Mix filling ingredients until smooth and spread evenly over base. Toss peeled, sliced apples with sugar and cinnamon and arrange gently on filling. Sprinkle with crumble. Bake in preheated oven at 350°F for 30-40 minutes or until apples are tender. Cool and serve with whipped cream.

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