



**Nova Scotia
Apples**
Pick An Original



Caramel Apple Torte

2006 Winner - Evangeline Inn and Motel, Ellen Kennie

Pastry for Double Crust Pie

- 250 g cream cheese, softened
 - 4 tbsp sugar
 - 1 egg
 - 1 tbsp lemon rind
 - 3 tbsp lemon juice
 - 1/4 cup dried cranberries
 - 5-6 Nova Scotia apples, peeled, cored and thinly sliced
- nutmeg
caramel sauce.

Roll out pie pastry on lightly floured surface to fit into a greased 12" pizza pan. Beat cream cheese, sugar, egg, lemon rind and juice until smooth. Spread evenly over pastry and sprinkle with dried cranberries. Arrange apples over filling, overlapping each layer. Lightly dust with nutmeg. Drizzle 1/2 cup caramel sauce over apples. Bake at 350°F for 45 minutes or until apples are tender and lightly browned. Cool torte. Drizzle remainin caramel sauce on top before serving.

Caramel Sauce

- 1 cup packed brown sugar
- 1/2 cup butter
- 1/2 cup whipping cream
- 1 tsp vanilla

Combine brown sugar and butter in a saucepan. Cook over medium heat until butter is melted. Gradually add whipping cream. Bring to a slow boil, stirring constantly. Remove from heat. Stir in vanilla. Cool.

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