THE J.M. SMUCKER Co

Buttery Apple Torte

Prep Time	Cook Time	Serves	Difficulty
30 mins	40 mins	12	N/A

Ingredients

- **Crust**
- 3/4 cup (175 mL) butter, softened
- 1/2 cup (125 mL) sugar
- 1 2/3 cups (400 mL) Robin Hood® Original All Purpose Flour

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- 1/2 cup (125 mL) Smucker's® Pure Apricot or Raspberry Jam

  Apricot Spread

- **Filling:**
- 1 pkg (250 g) cream cheese
- 1/4 cup (50 mL) sugar
- 1 egg
- 1 tsp (5 mL) vanilla extract
- **Topping:**
- 3 cups (750 mL) peeled, thinly sliced apples
- 1/3 cup (75 mL) sugar
- 1 tsp (5 mL) cinnamon
- 1/3 cup (75 mL) sliced almonds

Directions

Step 1:

Preheat oven to 450°F (230°C).

Step 3:

Cream butter and sugar together thoroughly in large bowl. Blend in flour. Work with hands to form a smooth dough. Press evenly onto bottom and 1 1/2" (3.5 cm) up sides of 10" (25 cm) springform pan. Spread jam evenly over bottom of crust.

Step 4:

Beat cream cheese, sugar, egg and vanilla in a separate large bowl on medium speed, with electric mixer until smooth. Spread carefully over jam. Toss apples, sugar and cinnamon together in a medium bowl to coat well. Spoon over filling. Sprinkle with almonds.

Step 5:

Bake in preheated oven for 10 minutes, then reduce heat to 400°F (200°C) for 25 to 30 minutes longer, or until apples are tender-crisp. Cool slightly then remove pan rim. Serve warm or cool.

Images

