

## Apple Custard Torte

Submitted by Betsy Ding

**Yield:** 10-12 servings

### Base:

- ½ c butter softened
- ¾ c granulated sugar
- 2 eggs
- 1 ½ c all-purpose flour
- 2 t baking powder
- ½ t salt
- 6 medium size, firm cooking apples, peeled and cut into eighths
- ½ c. cinnamon

### Custard:

- 1/3 c. whipping cream
- ¾ c. granulated sugar
- 4 eggs
- 1 t. vanilla extract

### Directions:

Lightly oil a 10 inch springform pan

### Base:

1. Cream together the butter, sugar and eggs until fluffy and light in color.
2. Sift the flour with the baking powder and salt.
3. Carefully fold into the creamed mixture just until no dry spots remain.
4. Spread evenly in the prepared pan.
5. Stand the apple wedges upright until the entire surface is covered thickly with apples.
6. Sprinkle with cinnamon.
7. Bake in a preheated 350 degree oven for 55 – 60 minutes or until apples are tender.

### Custard:

1. Whisk the cream with sugar and eggs, stir in vanilla, pour over the baked base.
2. Reduce oven tem to 325 degree and bake torte for 30 to 35 minutes or until custard is set. Let cool for 10 – 15 minutes before loosening from pan and sliding onto a serving plate.