

presents

# Bavarian Apple Torte

starring

**ONLYONE CREAMCHEESE (!!)**

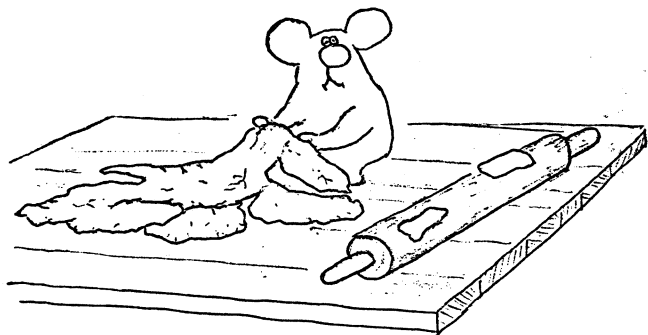
and

**MAYBESIX APPLES**

and introducing

**SLICED** (you won't miss 'em if you don't have 'em) **ALMONDS**

also featuring



## THE ROLLING PIN PROOF CRUST

produced by the Kraft Corporation

advertising by dr. bob studios

### CAST (in order of appearance)

$\frac{1}{2}$  cup margarine

$\frac{1}{3}$  cup sugar

$\frac{1}{4}$  teaspoon vanilla

1 cup flour



1 8 oz PHILADELPHIA brand cream cheese

$\frac{1}{4}$  cup sugar

1 egg

$\frac{1}{2}$  teaspoon vanilla



$\frac{1}{3}$  cup sugar

$\frac{1}{2}$  teaspoon cinnamon

4 cups peeled thin apple slices

$\frac{1}{4}$  cup sliced almonds

### SCREEN PLAY

Cream margarine, sugar and vanilla. Blend in flour. Spread dough onto bottom and 2 inches high around sides of 9-inch springform pan.

(Lots a luck!)

Combine softened cream cheese and sugar, mixing until well blended. Add egg and vanilla; mix well. Pour into pastry-lined pan. Do not wait for applause.

Combine sugar and cinnamon; toss with apples. Spoon apple mixture over cream cheese layer. Use of hands is permitted. Sprinkle with nuts. IF you have them. Bake at 450°, 10 minutes. Pay no attention to screaming apples. Reduce oven temperature to 400°, continue baking 25 minutes. Cool. Chill in refrigerator. Serve. Expect bountiful praise.

Do not acknowledge Kraft Corporation. Say it was just a casual experiment. Prepare written recipe to photocopy for friends.

Name it after yourself. (example: dr. bob's fabulous apple cheese cake)