

Bavarian Apple Slice Gails
Crest - 1 cup flour
1/2 cup margarine
1/3 " sugar
1/2 tsp vanilla - Combined spread 9x9 pan

Mix - topping #1 - 1-8oz pg cream cheese
1/4 cup sugar
1 egg
1/2 tsp vanilla

Spread over crest.

Topping #2 - 4 cups thinly sliced apples
1/3 cup sugar
1 1/2 tsp cinnamon - Spread on topping #1.

Bake 430 - 8 mins & reduce to 400° - 15 minutes.

Lower Calorie Version (Consume
peaches, drained
pears)
for Apple Bavarian Cheese cake

3/4 cup flour

1/4 cup margarine

1/4 " sugar

1/4 tsp vanilla - Blend &
press in 9x9" pan

1st layer - 1 cup 2% GURT cheese

1/2 tsp vanilla

1 egg

mix &

1/4 cup sugar - pour over crust.

2nd layer - 4 cups sliced thin apples.

Combine { 3 tsp sugar
1 tsp cinnamon - combine

apples on top in 1st layer & then

sprinkle cin. & sugar.

Bake 15 mins 400 - reduce to 350 - for 20 mins.