

## **Bavarian Inn Apple Kuchen**

*By Dorothy Zehnder*

½ cup butter or margarine	2 Tablespoons apple juice
¼ cup sugar	¼ cup sugar
¼ teaspoon vanilla	2 Tablespoons brown sugar
1 ¼ cups all-purpose flour	1 teaspoon ground cinnamon
2 3-ounce packages cream cheese, softened	½ teaspoon lemon juice
¼ cup sugar	½ cup rolled oats, old fashioned
½ teaspoon vanilla	⅓ cup all-purpose flour
1 egg	⅓ cup packed brown sugar
1 ½ cups peeled and chopped apples	¼ cup butter or margarine (softened, not melted)
1 ½ cups peeled and thinly sliced apples	

**Crust:** In a bowl, combine ½ cup butter, ¼ cup sugar and ¼ teaspoon vanilla. Gradually beat in 1 ¼ cups flour. Press crumbly mixture onto bottom and up sides of a 9-inch pie plate. Bake in a preheated 350-degree oven for 5 minutes. Cool.

**Filling:** Beat cream cheese, ¼ cup sugar and ½ teaspoon vanilla until combined. Beat in egg. Pour and spread over cooled crust.

Mix apples, juice, ¼ cup sugar, 2 Tablespoons brown sugar, cinnamon and lemon juice. Spoon over cheese. Bake in a 350-degree oven for 45 minutes.

**Topping:** Prepare streusel topping and set aside to dry slightly. Combine oats, ⅓ cup flour and ⅓ cup brown sugar. Cut in ¼ cup butter or margarine to resemble coarse crumbs. Sprinkle streusel topping over pie. Bake for 15 to 25 minutes more until golden brown. Makes 1 pie.

*\*\*Note from Dorothy - Kuchen is the German word for cake. You can order this scrumptious pie from our Bavarian Inn Castle Shop and now you can make it at home using my own recipe.*