

APPLE CAKE WITH BAKED-ON CHEESE TOPPING (APFELKUCHEN MIT KAESEBELAG)

Ingredients

- 1/3 recipe of Basic Sweet Dough (see next page)
- 5 cooking apples
- 8 oz cream cheese
- 1/2 cup sugar
- 1 egg
- 3 tablespoons whole milk
- 2 tablespoons cornstarch
- 2 tablespoons lemon juice

Directions

- 1 - Pat dough into bottom of 10" springform pan; push dough up on sides of pan for 1".
- 2 - Peel, core, and slice apples. Arrange slices on dough standing smooth side up.
- 3 - Have cream cheese at room temperature. Combine all six remaining ingredients; beat well and pour over apples.
- 4 - Let rise in warm place for one hour. Bake at 350 degrees for 30 minutes; let cool, then sprinkle with confectioners' sugar.