

Bavarian Inn Apple Kuchen

1/2 cup butter or margarine
1/4 cup sugar
1/4 teaspoon vanilla
1 1/4 cups all-purpose flour
2 3-ounce packages cream cheese, softened
1/4 cup sugar
1/2 teaspoon vanilla
1 egg
1 1/2 cups peeled and chopped apples
1 1/2 cups peeled and thinly sliced apples
2 Tablespoons apple juice
1/4 cup sugar
2 Tablespoons brown sugar
1 teaspoon ground cinnamon
1/2 teaspoon lemon juice
1/2 cup rolled oats
1/3 cup all-purpose flour
1/3 cup packed brown sugar
1/4 cup butter or margarine

Crust: In a bowl, combine 1/2 cup butter, 1/4 cup sugar and 1/4 teaspoon vanilla. Gradually beat in 1 1/4 cups flour. Press crumbly mixture onto bottom and up sides of a 9-inch pie plate. Bake in a 350-degree oven for 5 minutes. Cool.

Beat cream cheese, 1/4 cup sugar and 1/2 teaspoon vanilla until combined. Beat in egg. Pour over crust.

Mix apples, juice, 1/4 cup sugar, 2 Tablespoons brown sugar, cinnamon and lemon juice. Spoon over cheese. Bake in a 350-degree oven for 45 minutes.

Topping: Combine oats, 1/3 cup flour and 1/3 cup brown sugar. Cut in 1/4 cup butter or margarine to resemble coarse crumbs. Sprinkle streusel topping over pie. Bake for 15 to 20 minutes more. Makes 1 pie.