
German Apple Cake

Faina Shapiro - New York

North American Potpourri - Autism Directory Service, Inc - 1993

1 refrigerated pie crust, unbaked
2 packages graham crackers
4 to 5 baking apples, cut, peeled and cored
1/4 cup bread crumbs
1/2 cup heavy cream
juice of one lemon
2 eggs
1/2 cup sugar
1/4 teaspoon vanilla
1/2 cup sour cream
1/2 stick butter or margarine, melted

Place the graham crackers into a blender and grind finely.

On the bottom of a springform pan, mix the melted butter with the ground graham crackers. Press firmly into the pan. Place the pie crust over the graham crackers.

Arrange the apples around the pan (on top of the pie crust).

In a bowl, beat with a whisk the sugar, eggs, lemon juice, vanilla, sour cream and heavy cream. Pour the mixture over the apples.

Bake for 1-1/2 hours in a 350 degree oven.

Dessert

Per Serving (excluding unknown items): 2727 Calories; 183g Fat (59.9% calories from fat); 31g Protein; 244g Carbohydrate; 1g Dietary Fiber; 802mg Cholesterol; 1833mg Sodium. Exchanges: 9 Grain(Starch); 1 1/2 Lean Meat; 1/2 Non-Fat Milk; 35 1/2 Fat; 6 1/2 Other Carbohydrates.