

SCHRAMSBERG

RECIPE

CALISTOGA APPLE TORTE

Recipe by Jamie Davies

PAIR WITH:

CRÉMANT DEMI-SEC

INGREDIENTS

2 eggs

1 cup brown sugar firmly packed

¼ cup all-purpose flour

2½ teaspoon baking powder

Pinch salt

2 teaspoon vanilla extract

1 cup coarsely chopped walnuts,
pecans or almonds

1½ cup coarsely chopped, peeled
and cored apples

Whipped cream, flavored with
confectioners' sugar and ground
cinnamon



PREPARATION

- In a mixing bowl, beat together eggs and brown sugar until light.
- Stir in flour, baking powder, salt and vanilla extract.
- Add nuts and apples and put into greased 9" pie pan.
- Bake in preheated 350°F oven for 30 minutes, or until golden brown.
- Cut into wedges and serve with warm flavored whipped cream