Dutch Oven Flaky Apples and Cream
(Janice Moreland)

6	Granny Smith apples, peeled and sliced
½ c.	graham cracker crumbs
2 t.	grated lemon peel
1½ t.	cinnamon
1 c.	sugar
2	cream cheese, softened (8 oz. size)
2	eggs
½ c.	sugar
1 t.	vanilla
1 pkg.	fillo dough
½ c.	melted butter

Combine apples, crumbs, peel, cinnamon and 1 c. sugar. Set aside. Beat cream cheese, eggs, sugar, and vanilla until creamy. Set aside. Carefully unwrap thawed fillo, cover with dish towel. Working quickly; brush top piece of fillo with melted butter. Remove 3 pieces of fillo and line bottom and sides of a 10 inch Dutch Oven. Brush next layer of dough with butter and remove 3 more sheets and put in Dutch Oven. Continue to layer buttered pieces in pan until you have used 12 sheets of fillo. Pour in apple mixture. Cut remaining dough into a circle the same size as Dutch Oven. Butter top piece and place 3 pieces of fillo over apples. Pour on cream cheese mixture. Continue to butter and layer remaining dough circles on top of cream cheese mixture until all circles are used. Bake for 40 minutes or until golden brown using 8 hot coals on the bottom and 12 hot coals on the top. Serves 12.