

Apple Cheesecake

Savannah · 29/09/2024



Prep Time

5 hrs

Difficult

Medium

Servings

6 hrs 40 mins

Description

This is a rich apple cheesecake topped with sliced apples cinnamon and pecans I love making this dessert in fall when apples are at their best

Ingredients

- - 1 cup graham cracker crumbs - ½ cup finely chopped pecans - ¼ cup unsalted butter
- melted - 3 tablespoons white sugar - ½ teaspoon ground cinnamon - 2 (8 ounce) packages cream cheese
- softened - ½ cup white sugar - 2 large eggs - ½ teaspoon vanilla extract - 4 cups apples - peeled
- cored and thinly sliced - ? cup white sugar - ½ teaspoon ground cinnamon - ¼ cup chopped pecans

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Preheat the oven to 350 degrees F (175 degrees C). To make the crust: Mix graham cracker crumbs
2. pecans
3. melted butter
4. sugar
5. and cinnamon together in a bowl until well combined. Dotdash Meredith Food Studios Press the graham cracker mixture into the bottom of a 9-inch springform pan. Bake in the preheated oven for 10 minutes. Remove from the oven; leave the oven on. Dotdash Meredith Food Studios To make the filling: Beat cream cheese and sugar in a mixing bowl with an electric mixer on medium speed until smooth. Add eggs
6. one at a time
7. beating well after each addition. Beat in vanilla extract. Pour filling into the baked crust. Dotdash Meredith Food Studios To make the topping: Place apples in a bowl. Stir sugar and cinnamon together in a smaller bowl; pour over apples and toss to coat. Spoon sugared apples over filling
8. then sprinkle pecans over top. Dotdash Meredith Food Studios Bake in the oven until edges are puffed
9. 60 to 70 minutes. Run the tip of a table knife around the edges of the pan
10. set the pan on a wire rack
11. and allow the cheesecake to cool at room temperature
12. about 1 hour. Refrigerate until completely chilled
13. 4 hours to overnight. Dotdash Meredith Food Studios