

Apple Cheesecake

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Never had apples in your cheesecake? Now is the time to try it out - apples lend a tart quality that perfectly balances out the richness of cream cheese.

Ingredients:

1 cup graham cracker crumbs
1 cup sugar, divided
3 tablespoons melted unsalted butter
1 teaspoon cinnamon, divided
16 ounces cream cheese, softened
2 eggs
4 cups sliced apples (from 2 to 3 apples)
½ teaspoon vanilla extract
½ cup chopped pecans

Directions:

- 1) Preheat oven to 350°F.
- 2) Combine graham crackers, 3 tablespoons sugar, butter, and ½ teaspoon cinnamon together in a large bowl; mix well. Press mixture into the bottom of a 9-inch pie plate. Bake 10 minutes.
- 3) In a large bowl, beat cream cheese and ½ cup sugar together until well blended. Add eggs, one at a time, and beat well. Add vanilla and beat; pour mixture into prepared pie crust.
- 4) In a large bowl, combine remaining 1/3 cup sugar and ½ teaspoon cinnamon. Add apples and toss to coat. Spoon apples over cheesecake filling; sprinkle pecans evenly over. Bake one hour, remove, and cool before serving.