

Apple Danish Cheesecake

*Ann Wandler - Camrose, Alberta
Taste of Home Prize-Winning Recipes*

Servings: 8

*1 cup all-purpose flour
1/2 cup ground almonds
1/4 cup sugar
1/2 cup cold butter
1/4 teaspoon almond extract*

FILLING

*1 package (8 ounces) cream cheese,
softened*

*1/4 cup sugar
1/4 teaspoon cream of tartar*

1 egg

TOPPING

*1/3 cup packed brown sugar
1 tablespoon all-purpose flour
1 teaspoon ground cinnamon
4 cups peeled tart apples, thinly sliced
1/3 cup slivered almonds*

In a small bowl, combine the flour, almonds and sugar. Cut in the butter until crumbly. Add the extract. Shape the dough into a ball and place between two sheets of waxed paper. Roll out into a ten-inch circle. Transfer to a greased 9-inch springform pan. Gently press the dough against the bottom and up the sides of the pan. Place on a baking sheet. Refrigerate for 30 minutes.

Preheat the oven to 350 degrees.

In a mixing bowl, beat the cream cheese, sugar and cream of tartar until smooth. Add the egg. Beat on low just until combined. Pour over the crust.

In a bowl, combine the brown sugar, flour and cinnamon. Add the apples and stir until coated. Spoon over the filling. Sprinkle with the almonds.

Bake for 40 to 45 minutes or until golden brown. Cool on a wire rack for 10 minutes. Carefully run a knife around the edge of the pan to loosen. Cool for one hour longer.

Refrigerate overnight. Remove the sides of the pan. Refrigerate the leftovers.

Per Serving (excluding unknown items): 439 Calories; 30g Fat (59.2% calories from fat); 8g Protein; 38g Carbohydrate; 2g Dietary Fiber; 89mg Cholesterol; 217mg Sodium. Exchanges: 1 Grain(Starch); 1 Lean Meat; 0 Fruit; 5 1/2 Fat; 1 1/2 Other Carbohydrates.