

Dessert

Caramel Apple-Brownie Cheesecake

Southern Living Test Kitchen
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Servings: 12

Preparation Time: 30 minutes

Start to Finish Time: 4 hours

3/4 cup chopped pecans
2 packages (8 ounce ea) cream cheese, softened
1/2 cup granulated sugar
1 teaspoon vanilla extract
4 large eggs, divided
1/2 cup light brown sugar, firmly packed
1/2 cup butter, melted
1 cup all-purpose flour
1 teaspoon ground cinnamon
1 teaspoon baking powder
1/4 teaspoon salt
1 1/2 cups Granny Smith apples, peeled and diced
Caramel Apple Topping (see recipe)
Caramel Sauce (see recipe)

Preheat the oven to 350 degrees.

Bake the pecans in a single layer in a shallow pan for 8 to 10 minutes or until lightly toasted and fragrant, stirring halfway through. Reduce the oven temperature to 325 degrees.

Sprinkle the pecans over the bottom of a greased and floured shiny 9-inch springform pan.

Beat the cream cheese, granulated sugar and vanilla at MEDIUM speed with a heavy-duty electric stand mixer until blended and smooth.

Add three eggs, one at a time, beating just until blended after each addition.

In a large bowl, whisk together the brown sugar, melted butter and remaining egg until blended.

In a bowl, stir together the flour, cinnamon, baking powder and salt. Add to the brown sugar mixture and stir until blended. Stir in the apples. Spoon the batter into the prepared pan. Carefully spoon the cream cheese mixture over the batter.

Bake at 325 degrees for one hour and ten minutes or until set.

Remove from the oven and gently run a knife around the outer edge of the cheesecake to loosen from the sides of the pan. (Do not remove the sides of the springform pan.) Cool completely in the pan on a wire rack (about two hours). Transfer to a serving plate.

Meanwhile, prepare the Caramel Apple Topping and Caramel Sauce. Reserve one cup of the Caramel Sauce for another use.

Spoon the topping over the cheesecake. Drizzle with 1/2 cup of the Caramel Sauce.

Per Serving (excluding unknown items): 378 Calories; 28g Fat (65.3% calories from fat); 7g Protein; 27g Carbohydrate; 1g Dietary Fiber; 134mg Cholesterol; 304mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 0 Fruit; 5 Fat; 1 Other Carbohydrates.