

Italian Apple Cheesecake

*Paula Macri - Gattuso's Bella Cucina
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FOR THE CRUST

*1 cup graham cracker crumbs
2 tablespoons sugar
2 tablespoons butter, melted*

FOR THE APPLE MIXTURE

*1/4 cup butter
1/2 cup brown sugar
2 pounds Macintosh apples
1 teaspoon cinnamon
1/2 teaspoon nutmeg
1/4 teaspoon allspice*

FOR THE CRUMB TOPPING

*1 cup brown sugar
1/2 cup flour
1/2 cup butter, room temperature
1 cup walnuts, coarsely chopped*

FOR THE CHEESECAKE

*16 ounces cream cheese, room temperature
1/2 cup sugar
3 large eggs
1 cup heavy cream*

Preheat the oven to 350 degrees.

For the crust: Mix together the melted butter, graham cracker crumbs and the sugar. In the bottom of a spring form pan, press the crumbs on the bottom and slightly up the sides of the pan and set aside.

For the apple mixture: Peel and core the apples. Dice into 1/2-inch dice. In a large saucepan, melt the butter over low heat. Add the brown sugar, apples, cinnamon, nutmeg and allspice. Cook until the apples are soft, approximately 7 to 8 minutes. Remove from the heat and drain the apples into a colander to drain off excess liquid. Set aside to cool.

For the cheesecake: In a mixing bowl, cream together the cream cheese and the sugar with an electric mixer until light and fluffy. Add the eggs one at a time and then add the heavy cream. Gently stir in the cooled apple mixture by hand.

Pour the cheesecake batter into the spring form pan. Spread the crumb topping over the top.

Place in the oven and bake for one hour and 15 minutes.

Sprinkle with powdered sugar, if desired.

Per Serving (excluding unknown items): 6705 Calories; 502g Fat (65.7% calories from fat); 103g Protein; 487g Carbohydrate; 12g Dietary Fiber; 1894mg Cholesterol; 3877mg Sodium. Exchanges: 8 1/2 Grain(Starch); 11 1/2 Lean Meat; 1/2 Non-Fat Milk; 94 Fat; 22 1/2 Other Carbohydrates.

Per Serving Nutritional Analysis

Calories (kcal):	6705	Vitamin B6 (mg):	1.3mg
% Calories from Fat:	65.7%	Vitamin B12 (mcg):	4.5mcg
% Calories from Carbohydrates:	28.3%	Thiamin B1 (mg):	1.2mg
% Calories from Protein:	6.0%	Riboflavin B2 (mg):	2.6mg
Total Fat (g):	502g	Folacin (mcg):	263mcg
Saturated Fat (g):	266g	Niacin (mg):	9mg
Monounsaturated Fat (g):	142g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	65g	Alcohol (kcal):	0
Cholesterol (mg):	1894mg	% Refused:	0%
Carbohydrate (g):	487g	Food Exchanges	
Dietary Fiber (g):	12g	Grain (Starch):	8 1/2
Protein (g):	103g	Lean Meat:	11 1/2
Sodium (mg):	3877mg	Vegetable:	0
Potassium (mg):	2585mg	Fruit:	0
Calcium (mg):	963mg	Non-Fat Milk:	1/2
Iron (mg):	24mg	Fat:	94
Zinc (mg):	11mg	Other Carbohydrates:	22 1/2
Vitamin C (mg):	6mg		
Vitamin A (i.u.):	17152IU		
Vitamin A (r.e.):	4703RE		

Nutrition Facts

Amount Per Serving

Calories 6705 Calories from Fat: 4408

		% Daily Values*
Total Fat	502g	773%
Saturated Fat	266g	1332%
Cholesterol	1894mg	631%
Sodium	3877mg	162%
Total Carbohydrates	487g	162%
Dietary Fiber	12g	48%
Protein	103g	
Vitamin A		343%
Vitamin C		10%
Calcium		96%
Iron		131%

* Percent Daily Values are based on a 2000 calorie diet.