

Dessert

Spiced Apple Cheesecake

Grace Hughes - Oroville, WA
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Servings: 12

Preparation Time: 35 minutes

Bake Time: 1 hour

1 2/3 cups (about 45) crushed gingersnap cookies

1/4 cup butter, melted

FILLING

3 packages (8 oz each) cream cheese, softened

1 can (14 oz) sweetened condensed milk

2 tablespoons all-purpose flour

2 teaspoons vanilla extract

4 eggs , lightly beaten

4 cups tart apples, peeled and chopped

1/2 cup sugar

2 teaspoons ground cinnamon

1 teaspoon ground nutmeg

CINNAMON SAUCE

1/2 cup water

2 tablespoons red-hot candies

1 tablespoon lemon juice

2 teaspoons cornstarch

Preheat the oven to 350 degrees.

In a small bowl, combine the cookie crumbs and butter. Press onto the bottom of a greased 9-inch springform pan. Place the pan on a baking sheet.

Bake for 10 minutes. Cool on a wire rack.

In a large bowl, beat the cream cheese until smooth. Beat in the milk, flour and vanilla.

Add the eggs. Beat on LOW speed just until combined. Pour over the crust.

In a large bowl, combine the apples, sugar, cinnamon and nutmeg. Spoon over the cream cheese mixture. Return the pan to the baking sheet.

Bake for 60 to 70 minutes or until the center is almost set. Cool the cheesecake on a wire rack for 10 minutes. Loosen the edges from the pan with a knife. Cool one hour longer

Refrigerate overnight.

In a small saucepan, combine the water, candies, lemon juice and cornstarch. Bring to a boil. Cook and stir for 2 minutes or until thickened. Cool completely.

Remove the rim from the pan. Drizzle the sauce over the cheesecake.

Per Serving (excluding unknown items): 378 Calories; 26g Fat (61.8% calories from fat); 7g Protein; 30g Carbohydrate; 1g Dietary Fiber; 83mg Cholesterol; 244mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 1/2 Fruit; 5 Fat; 1 1/2 Other Carbohydrates.