

Caramel Apple Cheesecake

Recipe By *Miriam (Pascal) Cohen*



Cooking and Prep:  1
h 15 m

Serves:  8

Contains:    

Preference: Dairy

Difficulty: Easy

Occasion: Shavuot

Diet: Vegetarian, Pescetarian

Source: Whisk by Ami

Magazine

While quick and easy to make, this cheesecake doesn't look or taste simple at all! The apple topping has a beautiful look to it, and the wonderful flavors are totally different from those of a traditional cheesecake.

Ingredients (11)

For the Filling

- 1 (8-ounce) container cream cheese
- 1/2 cup sour cream
- 1/2 cup brown sugar
- 2 eggs
- 1 teaspoon **Gefen Vanilla**

1 Glicks Graham-Cracker Crust

Apple Topping

1 Granny Smith apple, peeled and cut into thin slices

2 tablespoons brown sugar

1 teaspoon ground cinnamon

1/2 teaspoon ground ginger (*optional, but recommended*)

2 teaspoons oil

Start Cooking

Prepare the Cake

1. Preheat oven to 350°F.
2. In a medium bowl, beat or whisk together cream cheese, sour cream, brown sugar, eggs, and vanilla until smooth. Pour into graham-cracker crust.
3. Prepare the apple topping: Place all ingredients in a small bowl. Toss to coat evenly. Scatter apple mixture over cheese filling, making sure that any liquid stays in the bowl.
4. Bake for 50 to 60 minutes, until the middle is almost set (it should still be a tiny bit jiggly). Remove from oven and place in the fridge to cool completely before serving.

Variation:

Make it pareve: Use Tofutti cream cheese and sour cream in place of the dairy versions