

Apple Cheesecake

This apple cheesecake is moist, easy and a delicious dessert. It's the perfect sweet and spicy cake, with chunks of sweet apples in a cream cheese filling with a melt-in-your-mouth cookie crust.

The recipe was inspired by two things: one, I had apples that I needed to use, and two, truthfully I wanted something more exciting than your average apple cake.

Although apple cake is one of my favorite cakes, it can be a bit predictable. I was having two ladies over for lunch, one I never met, so I wanted something more exciting. Introducing: an apple cheesecake with a cookie crust, featuring all the flavors of an apple cake, but better!

You can use any variety of sweet apples you like or have on hand. In this recipe, I used Red Delicious and Gala.

In addition to leaving you with a delicious cheesecake, this apple cheesecake recipe will fill your home with the most cozy, comforting aroma of apples and spices.

I used a 9-inch spring form pan with a removable bottom. Grease the pan to prevent sticking. It's also better if you cool the apple cheese cake completely before slicing.

I don't know about you, but for me, I like simple, easy desserts that taste delicious, come together in less than an hour, but have your friends thinking it took hours. This is one of those cakes. It's simple and so delicious, you'll want to make it often.

This cake freezes well for a ready-to-make dessert and keeps fresh for a day or two covered in the refrigerator .

If you make this cake, please leave me a comment and tag me on Instagram.

Ingredients

Apple Cheesecake Cookie Crust

1 stick butter

1 1/2 cups flour

2 teaspoon baking powder

1/2 teaspoon baking soda

1 egg

1 cups sugar

2 teaspoon each cinnamon, allspice, and vanilla

Apple Cheesecake Filling

2 packages 4 oz cream cheese

2 eggs

1 cup sugar

3 unpeeled sweet apples, grated

1 Tablespoon each vanilla and cinnamon

Instructions

1. Heat oven to 350° F

2. Coat a 9-inch spring form pan with nonstick cooking spray

3. Beat eggs, sugar, vanilla and butter together until light

4. Combine dry ingredients

5. Add dry ingredients to liquid ingredients

6. Mix until well blended
7. Pour crust into the prepared spring form pan
8. Then mix filling ingredients together except for the apples until light
9. Add the apples and mix just until blended
10. Bake in a 350° F oven for 45 minutes or until a toothpick comes out clean
11. Cool for 20 minutes
12. Drizzle cooled cake with a simple glacé

Apple Cheesecake Glacé

Mix 2 cups powdered sugar with 2 tablespoons of milk and 1/2 teaspoon of cinnamon

Drizzle the mixture over over a cooled cake and enjoy!