

# Double Apple Cheesecake

Recipe created by Carey Hoffman of Harrisburg, PA



Directions on reverse.

## Ingredients

### FILLING

- $\frac{1}{3}$  c sugar
- $\frac{1}{2}$  c lemon juice
- 1 Tbsp all-purpose flour
- $\frac{1}{2}$  tsp ground cinnamon
- Pinch of nutmeg
- 3 Pennsylvania-grown Granny Smith apples, peeled, cored, and chopped
- 3 Pennsylvania-grown Fuji apples, peeled, cored and chopped
- $\frac{1}{2}$  c pecans or other chopped nuts (optional)

### Cream Cheese Mixture

- 3 (8-oz) packages of cream cheese, softened
- $\frac{1}{2}$  c sugar
- 1 c sour cream
- $\frac{1}{2}$  tsp vanilla extract
- 2 eggs

### CRUST

- $1\frac{1}{2}$  cup ginger snaps (about 16)
- 3 Tbsp sugar
- $\frac{1}{4}$  cup unsalted butter, melted

### Time Saving Tip

Substitute 2 (29-oz) cans of Sliced Apples for Granny Smith and Fuji Apples.

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## Directions

Preheat oven to 350°F.

In a food processor, grind ginger snaps into fine crumbs. In a large bowl, combine ginger snap crumbs, 3 tablespoons sugar and melted butter. Press into the bottom of a greased 9-inch springform pan. Bake in preheated oven for 10 minutes. Allow to cool then wrap the bottom of the pan with heavy duty foil. Wrap the entire way up the sides of the pan. Set aside.

In a Dutch oven or large sauce pan, combine sugar, lemon juice, flour, cinnamon and nutmeg. Add chopped apples. Bring to a boil and simmer covered for 15 minutes or just until apples are tender, stirring gently as needed. Remove from heat. Divide in half. Stir nuts in one half if desired. Cool both halves in refrigerator.

In a large bowl, beat softened cream cheese and sugar until fluffy. Stir in sour cream and vanilla extract. Add eggs one at a time, mixing after each addition until well blended. Fold in cooled half of apple mixture without pecans. Pour filling onto crust. Place pan into a larger pan, such as a lasagna pan. The foil-wrapped sides of the springform should not touch the inside of the waterbath pan. Fill waterbath with boiling water until water is half-way up sides of the springform. Bake at 350°F for 50 minutes or until only center of cake is slightly jiggly.

Cool to room temperature and then chill at least 4 hours. Before serving, top with remaining apple topping.

### How did it turn out?

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