

Foodnity Recipes

Apple Crumble Cheesecake

20 min Prep time	**45 min** Cook time	**1 h 5 min** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Crust

- [ ] 1 1/2 cups graham cracker crumbs
- [ ] 3 tbsp melted butter
- [ ] 2 tbsp brown sugar

Cheesecake Filling

- [ ] 24 oz cream cheese, softened
- [ ] 3/4 cup granulated sugar
- [ ] 2 large eggs
- [ ] 1 tsp vanilla extract
- [ ] 2 tbsp lemon juice

Apple Filling

- [ ] 3 large apples, peeled and thinly sliced
- [ ] 2 tbsp butter
- [ ] 1/4 cup brown sugar
- [ ] 1 tsp cinnamon
- [ ] 1/4 tsp nutmeg
- [ ] 1 tsp lemon juice

Crumble Topping

- [ ] 1/2 cup all-purpose flour
- [ ] 1/3 cup rolled oats
- [ ] 1/4 cup brown sugar
- [ ] 1/4 tsp cinnamon
- [ ] 4 tbsp cold butter, cubed
- [ ] 1 tbsp honey (optional)

Instructions

1. Preheat the oven to 325°F (160°C). Mix graham cracker crumbs, melted butter, and brown sugar; press into the bottom of a 9-inch springform pan.
2. In a large bowl, beat cream cheese until smooth, add sugar, then eggs one at a time, stirring gently. Blend in vanilla and lemon juice.
3. Spread the cheesecake batter over the crust, then set aside while you prepare the apple filling.
4. Melt butter in a skillet, add apples, brown sugar, cinnamon, nutmeg, and lemon juice. Cook until apples are just tender, about 5-7 minutes.
5. Evenly layer the cooked apples over the cheesecake batter.
6. Combine flour, oats, brown sugar, and cinnamon for the crumble; cut in cold butter until the mixture resembles coarse crumbs. Stir in honey if using.

7. Sprinkle the crumble over the apple layer, then bake for 45-50 minutes, until the center is set but still gives a slight wobble.

8. Turn off the oven, crack the door open, and let the cheesecake cool inside for 1 hour; then chill in the fridge for at least 2 hours before serving.

Nutrition per serving

420 kcal	8 g	45 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a sweeter crust, increase brown sugar by one tablespoon.
- A light dusting of powdered sugar adds a decorative finish.
- For extra spice, add a pinch of ground ginger to the apple filling.