THE J.M. SMUCKER Co

Apple Crisp Cheesecake

Prep Time	Cook Time	Serves	Difficulty
1 hr	1 hr 5 mins	16	N/A

Ingredients

- **Base:**
- 1 1/4 cups (300 mL) **Robin Hood®** Original All Purpose Flour

  Robin Hood® Original All Purpose Flour

- 1/2 cup (125 mL) **Robin Hood®** Oats, any type

  Robin Hood® Quick Oats

- 1/2 cup (125 mL) brown sugar
- 1/2 tsp (2 mL) baking powder
- 1/2 cup (125 mL) butter, melted
- **Crumble:**
- 1/2 cup (125 mL) chopped pecans or other nuts
- 1/2 tsp (2 mL) cinnamon
- 1 tbsp (15 mL) natural turbinado sugar
- **Apple Topping:**
- 3 apples, peeled, cored, and sliced
- 1/3 cup (75 mL) brown sugar
- 1/2 tsp (2 mL) cinnamon
- **Filling:**
- 3 pkgs (250 g each) regular cream cheese, softened
- 2 tbsp (30 mL) **Robin Hood®** Original All Purpose Flour
- 1 can (300 mL) **Eagle Brand®** Sweetened Condensed Milk, regular or Low Fat
- 4 eggs
- 1 tsp (5 mL) vanilla
- **Smucker's®** Sundae SyrupTM Caramel Flavoured Syrup, optional

Directions

Step 1:

Preheat oven to 350°F (175°C). Line a baking sheet with parchment paper.

Step 3:

Combine ingredients. Press 2/3 of base into bottom of 9" (23 cm). Add crumble ingredients to remaining 1/3 of base and set aside.

Step 5:

Combine ingredients. Set aside.

Step 7:

Beat cream cheese in large bowl of electric mixer until smooth. Gradually beat in remaining filling ingredients until smooth. Pour over crust. Top with apple topping (some apples might sink). Sprinkle with remining base.

Step 8:

Place pan on prepared baking sheet. Bake in preheated oven, 60 to 65 minutes or until just set in centre. Remove, cool, and refrigerate overnight. Drizzle with caramel flavoured syrup if desired.

Images

