

Apple Bavarian

cheesecake recipe

You'll need:

9" springform pan
8 ½" parchment paper circle
2 Tb sugar
Pan coating spray

For the crust:

1 cup flour
¼ cup sugar
¼ cup (1 stick) cold butter (cut into pieces)

Ingredients for batter:

2 pounds softened cream cheese
½ cup of sour cream
1 cup sugar
¼ cup of flour
2 tsp vanilla bean paste
5 large eggs

For the topping:

2 cups small diced Granny Smith apples
¼ cup sugar
1 tsp cinnamon
2 tsp corn starch

Toss together apples, sugar, cinnamon, and corn starch. Set aside.

Then mix the following ingredients.

Mix together with fingers until crumbly.

¾ cup flour
¼ cup oats
¼ cup sugar
¼ cup brown sugar
5 Tb melted butter
½ tsp cinnamon

Directions:

First, preheat the oven to 350 degrees.

Prepare the pan by placing the parchment paper in the bottom, spray the inside sides with pan coating spray.

In food processor (pulse) or bowl (with pastry knife), combine flour, sugar and butter. Put in bottom of pan lined with parchment paper circle. Bake for 15 minutes at 350 degrees. Then lower oven temp to 300 degrees.

In mixing bowl with paddle attachment place cream cheese, sour cream and sugar. Mix on medium until smooth. Add flour and vanilla, mix to incorporate. Add eggs one at a time, mixing to incorporate. Do not over mix!

Place the prepared springform pan into the Perfect Cheesecake pan protector, pour the batter into the springform pan, then place them into a roasting pan. Place pan in center of preheated oven and fill the roasting pan to the brim with very hot water. Bake the cheesecake for 1 hour. Place apples then crumbs on top. Bake for 1 more hour. When cheesecake is finished, carefully remove the roasting pan from the oven. When cool enough to work with (10-15 min) remove the silicone sleeve by the handles from the roasting pan. Remove the spring pan from the sleeve and place in refrigerator for 12 hours until completely cold.

To serve, un-spring the pan, remove the outer ring, place a plate over the top of cake and invert the cake, remove the bottom and paper, with a nice serving platter, invert the cake back over. Slice, serve, ENJOY!

Serve with caramel topping or vanilla ice cream (optional).

