

KIDS Inc.

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APPLE CHEESECAKE

Crust:

- 1 Cup Graham Crackers
- 1 Cup Finely Chopped Walnuts
- 2 Tbsp Sugar
- 1 Cup Butter, Melted

Chop Walnuts and Graham Crackers in Food Processor (separately). Measure above ingredients after chopping. Combine Crackers, Walnuts, and Sugar. Add melted Butter. Press into Springform pan or 2 pie tins. Chill while preparing Cheesecake.

Filling:

- 4 8 oz packages Cream Cheese, softened
- 1 Cup Sugar
- 1 Cup Flour
- 3 Eggs
- 1 Tbsp Vanilla
- 1 Cup Sour Cream

Preheat oven to 450 degrees. Beat together Cream Cheese and Sugar until fluffy. Add 1 Cup Flour at low speed. Add eggs and vanilla all at once and beat at low speed until just combined. Stir in Sour Cream. Pour batter in crust lined pan. Bake at 450 degrees for 10 minutes. Lower temperature to 300 degrees and bake for 30 minutes more until center is firm.

Topping:

- 3 Sliced Apples
- 1/3 Cup Sugar (to taste)
- 1 to 2 teaspoons Cinnamon (to taste)
- 2 Tbsp Cornstarch
- 1 Cup Cider

Combine ingredients and cook over medium heat until apples are tender and juice is not cloudy but thick. Place or spoon mixture over cheesecake and bake cheesecake for another 15 minutes. Cool on a wire rack for 15 minutes. Loosen crust from sides of springform pan. Cool for 30 minutes more and Remove sides of pan completely. Cover and chill for at least four hours. Let stand at room temperature for 15 minutes before slicing.