



# Eli's-Style Apple Cheesecake

## P r e p a r a t i o n :

1.Heat oven to 350 degrees. Prepare apples: Peel and core apples then slice each into 8 wedges. Toss with sugar and cinnamon. Melt butter in a large saucepan. Add apples and sautee just until they are slightly soft to touch , about 5 minutes (be careful not to overcook the apples). Set aside.

2.Prepare crust (see front side) and set aside. Beat cream cheese, sugar and flour in bowl of an electric mixer until light and creamy. Add eggs and yolk, one at a time, scraping down sides of bowl until completely incorporated. Add sour cream and vanilla. Beat mixture, scraping down sides of bowl, until smooth. Pour mixture into prepared crust in un-greased 9-inch spring form pan; place on cookie sheet.

3.Arrange apple slices evenly on top of cheesecake batter. Bake until cake is firm around edge and center barely jiggles when tapped, about 45 minutes. Refrigerate at least 8 hours or overnight to completely set up before serving.



# Eli's-Style Apple Cheesecake

## I n g r e d i e n t s :

4 packages (8 ounces each) cream cheese,  
softened

1 cup sugar

2 tablespoons all-purpose flour

2 large eggs

1 egg yolk

6 tablespoons sour cream

1/2 teaspoon vanilla

Graham cracker or cookie crust for

9-inch spring form pan

## F o r a p p l e s :

6 Baking Apples (like Michigan Ida Reds)

1/2 cup Granulated sugar

1 tbsp. Ground cinnamon

1 tbsp. Unsalted butter

## C r u m b C r u s t :

1 1/2 cups vanilla wafers (ground)

1/2 cup powder sugar

3/4 cup melted butter

Mix all ingredients in medium bowl using  
your fingertips until mixture is well  
moistened.