

ALMOND APPLE CHEESECAKE

I have just 1 word for this recipe, *Oh-My-God!* Try it, and I promise you won't be disappointed. The raspberry jam makes this truly amazing! This cheesecake is relatively thin, about 1 inch, so if you want it thicker, increase the filling by 50% or even double it if you like. It will take longer to cook, so be sure to check it regularly.

Begin by making a batch of Graham Cracker Crust. As it is cooking, start on the filling.

FILLING:

2 packages (8 oz. each) Cream Cheese, softened
½ cup Sugar
2 Eggs, lightly beaten
2 teaspoons Vanilla

Beat cream cheese until it is soft, and slowly add the sugar, scraping the bowl occasionally. Mix until it is light and fluffy. Add eggs and vanilla, and mix until just blended.

When your crust is cool enough to handle, spread ½ cup of seedless raspberry jam around the bottom of the crust. Pour in the filling, and start working on the topping.

TOPPING:

1/3 cup Sugar
½ teaspoon ground Cinnamon
3 cups thinly sliced and peeled Granny Smith Apples (about 2-3 medium)
½ cup Sliced Almonds

Combine the sugar and cinnamon together in a large bowl, then add the apple slices and toss to coat. Spread over the top of the cheesecake reasonably evenly. Sprinkle the sliced almonds on top and place in the oven

Bake at 350 for 1 hour, or until center is nearly set. Cool on wire rack for at least 1 hour, then place in refrigerator for at least 4 hours before serving. If you increase the ingredients by 50%, it will take about 1hour and 15 minutes.