



Long Livo

Apple Crumble Cheesecake Recipe

30 min

Prep time

8

Servings

45 min

Cook time

Medium

Difficulty

1 h 15 min

Total time

American

Cuisine

Ingredients

Crust

- ☐ 1 ½ cups graham cracker crumbs
- ☐ ¼ cup melted butter
- ☐ 2 tbsp brown sugar

Filling

- ☐ 24 oz cream cheese, softened
- ☐ ½ cup granulated sugar
- ☐ ¼ cup brown sugar
- ☐ 2 large eggs

- ☐ 1 tsp vanilla extract

- ☐ ½ cup sour cream

Apple Crumble Topping

- ☐ 3 large apples, peeled and sliced
- ☐ ¼ cup brown sugar
- ☐ 1 tsp cinnamon
- ☐ ¼ tsp nutmeg
- ☐ 2 tbsp butter, melted
- ☐ 1 tbsp lemon juice

Instructions

- 1 Preheat the oven to 325°F (160°C). Combine graham cracker crumbs, melted butter, and brown sugar; press into the bottom of a 9-inch springform pan.
- 2 Bake the crust for 10 minutes, then let it cool while you prepare the filling.
- 3 In a mixing bowl, beat the cream cheese until smooth. Add granulated sugar, brown sugar, and vanilla; beat until creamy.
- 4 Add eggs one at a time, mixing gently. Fold in sour cream, then pour the batter over the cooled crust.
- 5 Place the pan in a water bath and bake for 45-50 minutes, until the center jiggles slightly.
- 6 Meanwhile, toss apple slices with lemon juice, brown sugar, cinnamon, nutmeg, and melted butter.
- 7 After the cheesecake is baked, spread the apple mixture over the top and bake an additional 10 minutes until the apples soften.
- 8 Cool the cheesecake on a wire rack, then refrigerate for at least 4 hours or overnight.

Nutrition per serving

420 kcal

Calories

8 g

Protein

45 g

Carbs

22 g

Fat

Tips & notes

- Allow the cheesecake to cool gradually to prevent cracks.
- Use a water bath for gentle, even cooking.
- If you prefer a sweeter topping, add a drizzle of caramel sauce before serving.