

CARAMEL APPLE CHEESECAKE

Ingredients:

For the Crust

- 1 ½ cups crushed gingersnaps
- ¼ cup of granulated sugar
- 4 tbsp melted butter
- ½ tsp. kosher salt

For the Cheesecake

- 4 (8oz.) blocks of cream cheese, softened
- ¾ cup of granulated sugar
- ½ cup lightly packed brown sugar
- 3 large eggs
- ¼ cup sour cream
- 1 tbsp. pure vanilla
- 2 tbsp. all-purpose flour
- ½ tsp. kosher salt

For the Topping

- ¾ cup of apple cider
- 1/3 cup brown sugar
- ¼ tsp. ground cinnamon
- 1 tbsp. cold butter
- 2 apples peeled thinly sliced (granny smith or similar)
- Pinch salt, toasted pecans, chopped, caramel sauce for drizzling

Directions:

Preheat the oven to 325° and grease an 8" or 9" springform pan with cooking spray. in a large bowl mix together gingersnaps, sugar, butter and salt. Press mixture into prepared pan and 1/3 up sides, pack tightly.
(for the crust)

For the cheesecake

1. In a large bowl using a hand mixer beat cream cheese and sugar until no lumps remain. Add eggs, one at a time, then stir in sour cream and vanilla. Add flour and salt and beat until just combined. Then pour mixture over crust.
2. Wrap the bottom of the pan in aluminum foil and place in a large roasting pan. Place in the oven then pour boiling water in roasting pan about halfway up sides of the spring form pan. Bake until center of cheesecake only slightly jiggles, about an hour and half. Turn off heat, prop open oven door, and let cheesecake cool in oven for an hour.
3. Remove foil and refrigerate cheesecake for at least five hours.

Make Topping

1. In a large skillet over medium high heat, bring apple cider, brown sugar, and cinnamon to a boil. Cook until slightly thickened and reduced by almost half. Stir in butter, then add apples and salt cook, stirring occasionally, until soft and syrupy about five minutes.
2. Spoon apple mixture over cooled cheesecake then drizzle caramel on top and sprinkle with chopped pecans.