

apple Danish cheesecake

INGREDIENTS

CRUST

- 1 cup all-purpose flour
- ½ cup finely chopped walnuts
- ¼ cup granulated sugar
- ½ cup cold butter
- ¼ teaspoon almond extract

FILLING

- 1 – 8 ounce package cream cheese, softened
- 1 large egg
- ¼ cup granulated sugar
- ¼ teaspoon cream of tartar

TOPPING

- 1/3 cup packed brown sugar
- 1 Tablespoon flour
- 1 teaspoon cinnamon
- 4 cups peeled, thinly sliced tart apples
- 1/3 cup coarsely chopped walnuts

DIRECTIONS

- To Make the Crust** - Mix the flour, walnuts, and sugar together. Cut in the butter until the mixture is crumbly. Add the almond extract. Pour everything into a greased 9-inch springform pan. Press the ingredients down evenly over the bottom and a half inch up the sides to form the crust. Refrigerate about 30 minutes.
- To Make the Filling** - Beat the cream cheese, sugar, and cream of tartar until smooth. Add the egg and beat on low until mixed. Pour over crust.
- To Make the Topping** - Mix the brown sugar, flour, and cinnamon. Toss the apples until coated. Spoon over filling and sprinkle with walnuts.
- Bake the cheesecake at 350° for 40 to 45 minutes. Allow it to cool on a wire rack for 10 minutes, then run a knife around the edges of the crust to loosen. Cool one hour longer and then place into the refrigerator overnight.

MAKES 6 – 8 SERVINGS