



Apple Cheesecake

🕒 Total Time: 1 day

🍴 Yield: About 8 slices

Description

Deliciously creamy, easy to make, the title says it all. The apples on top leave you wanting more.

Ingredients

- 1 graham pay crust
- 1 butter stick (0.5 cups)
- 1 bar of Philadelphia cream cheese (8 oz)
- 1 can La Lechera (14 oz. sweetened condensed milk)
- 140 g galletas Marias (or Graham crackers)
- 1 tsp vanilla
- 1 big apple
- 1 tbsp brown sugar
- cinnamon

Directions

For The Filling

1. Blend Philadelphia cream cheese, condensed milk, and vanilla.

2. Pour the mixture in the pay crust and bake at 350F for about 40 minutes.
3. Let it cooldown while you prepare the apples and the crust cover.

For The Apple Topping

1. Peel, core, and slice the apple.
2. In a sauce pan, add the apple slices, sugar, cinnamon, and a little bit of water. Bring to boil at low-medium heat, stirring occasionally, till the apple slices are soft but not smashed.

For The Crust Cover

1. Grind the Galletas Marias (you can use a blender, but make sure it is dry), and transfer the cracker powder to a bowl.
2. Melt the butter stick and added to the galletas Marias. Stir well till all the powder is a bit wet with the butter.

To Assemble

1. Put a layer of the apple slices on top of the cheesecake.
2. Dust (heavily) the apple layer of the cheesecake with the galletas Marias mixture.
3. Refrigerate overnight before serving.

Notes

I got this recipe from Hector (mi compayito). I obviously perfected it later on :), but I'm still thankful he shared it with me.