

Apple of Your Eye Cheesecake

Crust

- 1 cup graham cracker crumbs**
- 3 tablespoons sugar**
- 1/2 teaspoon ground cinnamon**
- 1/4 cup of butter or margarine, melted**
- 2 tablespoons finely chopped pecans**

Filling

- 3 8-ounce packages of cream cheese, softened**
- 3/4 cup sugar**
- 3 eggs**
- 3/4 teaspoon vanilla**

Topping

- 2 1/2 cups of chopped, peeled apples**
- 1 tablespoon of lemon juice**
- 1/4 cup sugar**
- 1/2 teaspoon cinnamon**
- 6 tablespoons caramel ice cream topping**
- Sweetened whipped cream**
- 2 tablespoons chopped pecans**

Combine the first five ingredients, press them onto the bottom of a lightly greased 9-inch Springform pan and bake at 350 F for 10 minutes. Allow to cool. In a mixing bowl, beat the cream cheese and the sugar until smooth, add eggs and beat it on low just until combined. Stir in the vanilla and gently pour over the crust.

Toss the apples with the lemon, cinnamon and sugar and spoon it over the filling. Bake at 350 F for 55 to 60 minutes, or until the center is almost set. Cool on a wire rack.

Carefully run the knife around the cake and the pan to loosen. Drizzle with 4 tablespoons of caramel topping, cool for an hour and chill overnight.

Before serving, remove the sides of the Springform pan. Just before serving garnish with whipped cream. Drizzle with the remaining caramel and then sprinkle with pecans and chill until ready to serve. Serves 12.



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