



## Apple Cinnamon Cheesecake by EAGLE BRAND®

 Vegetarian

READY IN



120 min.

SERVINGS



8

CALORIES



542 kcal

DESSERT

### Ingredients

- 0.3 cup apple juice concentrate thawed
- 2 medium apples all-purpose cored sliced
- 0.3 cup firmly brown sugar light packed
- 1 tablespoon butter
- 14 ounce eagle brand® condensed milk sweetened canned (NOT evaporated milk)
- 1 teaspoon cornstarch
- 16 ounce cream cheese softened

- 3 large eggs
- 1 cup flour all-purpose
- 0.3 teaspoon ground cinnamon
- 0.3 cup cooking oats quick
- 0.3 cup walnuts finely chopped

## Equipment

- bowl
- frying pan
- sauce pan
- oven
- springform pan

## Directions

- Preheat oven to 300 degrees F. In small bowl, beat 1/2 cup butter and sugar until fluffy.
- Add flour, oats, walnuts and cinnamon; mix well. Press firmly on bottom and halfway up side of 9-inch springform pan.
- Bake 10 minutes.
- Beat cream cheese until fluffy in large bowl. Gradually beat in sweetened condensed milk until smooth (do not overbeat).
- Add eggs and apple juice concentrate; mix well.
- Pour into prepared pan.
- Bake 45 minutes or until center springs back when lightly touched. Cool.
- Cook apples in remaining 1 tablespoon butter until tender-crisp in large skillet. Arrange on top of cheesecake; drizzle with Cinnamon Apple Glaze. Chill. Store leftovers covered in refrigerator.
- Apple Cinnamon Glaze: In small saucepan, combine apple juice concentrate, cornstarch and ground cinnamon; mix well. Over low heat, cook and stir until thickened. (Makes about 1/4 cup)

## Nutrition Facts



PROTEIN 9.01% FAT 48.58% CARBS 42.41%

## Properties

Glycemic Index:46.97, Glycemic Load:28.97, Inflammation Score:-7, Nutrition Score:12.496087136476%

## Flavonoids

Cyanidin: 0.81mg, Cyanidin: 0.81mg, Cyanidin: 0.81mg, Cyanidin: 0.81mg Peonidin: 0.01mg, Peonidin: 0.01mg, Peonidin: 0.01mg, Peonidin: 0.01mg Catechin: 0.69mg, Catechin: 0.69mg, Catechin: 0.69mg, Catechin: 0.69mg Epigallocatechin: 0.12mg, Epigallocatechin: 0.12mg, Epigallocatechin: 0.12mg, Epigallocatechin: 0.12mg Epicatechin: 3.79mg, Epicatechin: 3.79mg, Epicatechin: 3.79mg, Epicatechin: 3.79mg Epigallocatechin 3-gallate: 0.09mg, Epigallocatechin 3-gallate: 0.09mg, Epigallocatechin 3-gallate: 0.09mg, Epigallocatechin 3-gallate: 0.09mg Luteolin: 0.05mg, Luteolin: 0.05mg, Luteolin: 0.05mg, Luteolin: 0.05mg Kaempferol: 0.06mg, Kaempferol: 0.06mg, Kaempferol: 0.06mg, Kaempferol: 0.06mg Quercetin: 1.87mg, Quercetin: 1.87mg, Quercetin: 1.87mg, Quercetin: 1.87mg

## Nutrients (% of daily need)

Calories: 541.7kcal (27.09%), Fat: 29.82g (45.88%), Saturated Fat: 15.95g (99.72%), Carbohydrates: 58.58g (19.53%), Net Carbohydrates: 56.54g (20.56%), Sugar: 41.51g (46.12%), Cholesterol: 147.65mg (49.22%), Sodium: 282.1mg (12.27%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 12.44g (24.89%), Selenium: 24.43µg (34.9%), Vitamin B2: 0.52mg (30.7%), Phosphorus: 270.76mg (27.08%), Calcium: 223.62mg (22.36%), Vitamin A: 1064.48IU (21.29%), Manganese: 0.39mg (19.6%), Vitamin B1: 0.22mg (14.9%), Folate: 53.85µg (13.46%), Vitamin B5: 1.13mg (11.33%), Potassium: 393.04mg (11.23%), Magnesium: 39.67mg (9.92%), Zinc: 1.32mg (8.8%), Iron: 1.55mg (8.63%), Vitamin B12: 0.51µg (8.55%), Fiber: 2.05g (8.19%), Vitamin B6: 0.14mg (7.05%), Copper: 0.14mg (6.9%), Vitamin E: 0.94mg (6.28%), Vitamin B3: 1.21mg (6.05%), Vitamin C: 3.5mg (4.25%), Vitamin D: 0.47µg (3.16%), Vitamin K: 2.91µg (2.78%)