



Apple Cinnamon Streusel Cheesecake

READY IN



445 min.

SERVINGS



16

CALORIES



374 kcal

DESSERT

Ingredients

- 1 cup rolled oats
- 1 cup flour all-purpose
- 0.3 cup brown sugar packed
- 0.3 cup butter melted
- 24 oz cream cheese softened
- 14 oz condensed milk sweetened canned
- 3 eggs
- 1 teaspoon ground cinnamon
- 2 teaspoons vanilla

21 oz peach pie filling canned

Equipment

bowl

frying pan

oven

wire rack

hand mixer

spatula

springform pan

Directions

Heat oven to 325°F. In small bowl, mix oats, flour, brown sugar and butter until crumbly; reserve 1/2 cup for topping. Press remaining oat mixture in bottom of ungreased 9-inch springform pan.

In large bowl, beat cream cheese with electric mixer on medium speed until smooth. Beat in milk, eggs, cinnamon and vanilla, scraping bowl once, until well blended.

Pour onto crust in pan.

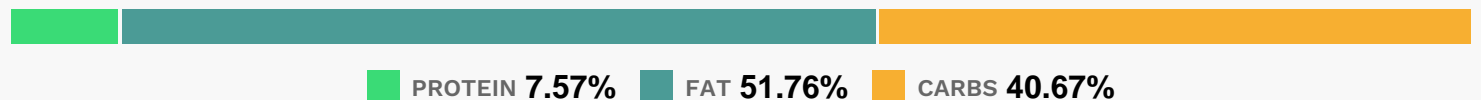
Bake 55 to 65 minutes or until set. Cool on cooling rack about 30 minutes.

Meanwhile, in 8-inch nonstick skillet, heat reserved 1/2 cup oat mixture over medium-low heat 2 to 3 minutes, stirring occasionally, until lightly toasted.

Spread apple pie filling over partially cooled cheesecake.

Sprinkle toasted oat mixture on top. Cool 1 1/2 hours. Refrigerate 4 hours or overnight. Run metal spatula along side of cheesecake to loosen; remove side of pan. Store in refrigerator.

Nutrition Facts



Properties

Glycemic Index:13, Glycemic Load:14.35, Inflammation Score:-5, Nutrition Score:7.3543478354164%

Nutrients (% of daily need)

Calories: 373.93kcal (18.7%), Fat: 21.82g (33.58%), Saturated Fat: 11.07g (69.18%), Carbohydrates: 38.58g (12.86%), Net Carbohydrates: 37.42g (13.61%), Sugar: 23.73g (26.37%), Cholesterol: 82.07mg (27.36%), Sodium: 240.31mg (10.45%), Alcohol: 0.17g (100%), Alcohol %: 0.16% (100%), Protein: 7.18g (14.36%), Selenium: 14.13µg (20.19%), Vitamin A: 860.34IU (17.21%), Vitamin B2: 0.29mg (17.15%), Phosphorus: 157.75mg (15.77%), Manganese: 0.28mg (14.05%), Calcium: 127.19mg (12.72%), Vitamin B1: 0.13mg (8.34%), Vitamin B5: 0.67mg (6.71%), Folate: 26.44µg (6.61%), Potassium: 210.83mg (6.02%), Zinc: 0.81mg (5.4%), Iron: 0.96mg (5.33%), Magnesium: 21.31mg (5.33%), Vitamin B12: 0.28µg (4.68%), Fiber: 1.16g (4.64%), Vitamin E: 0.68mg (4.55%), Copper: 0.07mg (3.56%), Vitamin B6: 0.07mg (3.36%), Vitamin B3: 0.64mg (3.18%), Vitamin C: 1.29mg (1.57%), Vitamin D: 0.21µg (1.43%), Vitamin K: 1.42µg (1.35%)