



Caramel-Apple Cheesecake

 Vegetarian

READY IN



725 min.

SERVINGS



12

CALORIES



590 kcal

DESSERT

Ingredients

- 0.3 cup apple jelly
- 1.7 cups firmly brown sugar light divided packed
- 0.5 cup butter melted
- 1 tablespoon butter
- 24 oz cream cheese softened
- 3 large eggs
- 2 cups cinnamon graham cracker crumbs whole (15 crackers)
- 2.8 pounds granny smith apples (6 apples)

- 0.5 cup pecans finely chopped
- 12 servings whipped cream sweetened
- 2 teaspoons vanilla extract

Equipment

- bowl
- frying pan
- sauce pan
- oven
- knife
- wire rack
- stand mixer
- springform pan

Directions

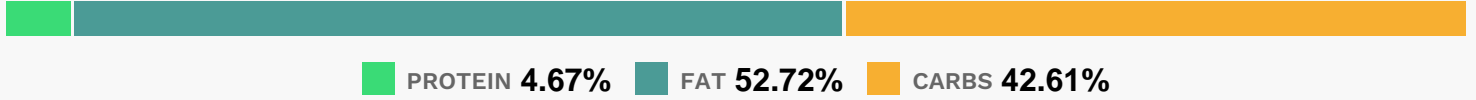
- Peel apples, and cut into 1/2-inch-thick wedges. Toss together apples and 1/3 cup brown sugar. Melt 1 Tbsp. butter in a large skillet over medium-high heat; add apple mixture, and saut 5 to 6 minutes or until crisp-tender and golden. Cool completely (about 30 minutes).
- Meanwhile, preheat oven to 35
- Stir together cinnamon graham cracker crumbs and next 2 ingredients in a medium bowl until well blended. Press mixture on bottom and 1 1/2 inches up sides of a 9-inch springform pan.
- Bake 10 to 12 minutes or until lightly browned.
- Remove to a wire rack, and cool crust completely before filling (about 30 minutes).
- Beat cream cheese, vanilla, and remaining 1 1/3 cups brown sugar at medium speed with a heavy-duty electric stand mixer until blended and smooth.
- Add eggs, 1 at a time, beating just until blended after each addition.
- Pour batter into prepared crust. Arrange apples over cream cheese mixture.
- Bake at 350 for 55 minutes to 1 hour and 5 minutes or until set.
- Remove from oven, and gently run a knife around outer edge of cheesecake to loosen from sides of pan. (Do not remove sides of pan.) Cool completely on a wire rack (about 2 hours).

Cover and chill 8 to 24 hours.

Cook apple jelly and 1 tsp. water in a small saucepan over medium heat, stirring constantly, 2 to 3 minutes or until jelly is melted; brush over apples on top of cheesecake.

Serve with whipped cream.

Nutrition Facts



Properties

Glycemic Index:29.42, Glycemic Load:15.26, Inflammation Score:-6, Nutrition Score:8.6778260469437%

Flavonoids

Cyanidin: 2.12mg, Cyanidin: 2.12mg, Cyanidin: 2.12mg, Cyanidin: 2.12mg Delphinidin: 0.33mg, Delphinidin: 0.33mg, Delphinidin: 0.33mg, Delphinidin: 0.33mg Peonidin: 0.02mg, Peonidin: 0.02mg, Peonidin: 0.02mg, Peonidin: 0.02mg Catechin: 1.68mg, Catechin: 1.68mg, Catechin: 1.68mg, Catechin: 1.68mg Epigallocatechin: 0.53mg, Epigallocatechin: 0.53mg, Epigallocatechin: 0.53mg, Epigallocatechin: 0.53mg Epicatechin: 7.86mg, Epicatechin: 7.86mg, Epicatechin: 7.86mg, Epicatechin: 7.86mg Epicatechin 3-gallate: 0.01mg, Epicatechin 3-gallate: 0.01mg, Epicatechin 3-gallate: 0.01mg, Epicatechin 3-gallate: 0.01mg Epigallocatechin 3-gallate: 0.3mg, Epigallocatechin 3-gallate: 0.3mg, Epigallocatechin 3-gallate: 0.3mg, Epigallocatechin 3-gallate: 0.3mg Luteolin: 0.12mg, Luteolin: 0.12mg, Luteolin: 0.12mg, Luteolin: 0.12mg Kaempferol: 0.15mg, Kaempferol: 0.15mg, Kaempferol: 0.15mg, Kaempferol: 0.15mg Quercetin: 4.17mg, Quercetin: 4.17mg, Quercetin: 4.17mg, Quercetin: 4.17mg

Nutrients (% of daily need)

Calories: 590.44kcal (29.52%), Fat: 35.5g (54.61%), Saturated Fat: 18.66g (116.65%), Carbohydrates: 64.56g (21.52%), Net Carbohydrates: 61.07g (22.21%), Sugar: 50.03g (55.59%), Cholesterol: 131.17mg (43.72%), Sodium: 368.77mg (16.03%), Alcohol: 0.23g (100%), Alcohol %: 0.12% (100%), Protein: 7.07g (14.15%), Vitamin A: 1194.26IU (23.89%), Vitamin B2: 0.27mg (15.74%), Phosphorus: 148.21mg (14.82%), Fiber: 3.48g (13.94%), Manganese: 0.27mg (13.72%), Selenium: 9.58µg (13.69%), Calcium: 117.94mg (11.79%), Potassium: 305.17mg (8.72%), Vitamin E: 1.16mg (7.75%), Iron: 1.36mg (7.54%), Magnesium: 29.54mg (7.39%), Vitamin B5: 0.69mg (6.89%), Vitamin B6: 0.14mg (6.8%), Vitamin B1: 0.1mg (6.77%), Zinc: 1.01mg (6.73%), Vitamin C: 5.45mg (6.61%), Copper: 0.13mg (6.42%), Folate: 23.12µg (5.78%), Vitamin B12: 0.27µg (4.52%), Vitamin K: 4.53µg (4.32%), Vitamin B3: 0.79mg (3.93%), Vitamin D: 0.27µg (1.83%)