

Choco Fever Dream

Apple Crumble Cheesecake Recipe

30 min Prep time	**45 min** Cook time	**1 h 15 min** Total time
8 Servings	**Medium** Difficulty	**American** Cuisine

Ingredients

Crust

- [ ] 1 ½ cups graham cracker crumbs
- [ ] ¼ cup melted butter
- [ ] 2 tbsp brown sugar

Filling

- [ ] 24 oz cream cheese, softened
- [ ] ½ cup granulated sugar
- [ ] ¼ cup brown sugar
- [ ] 2 large eggs
- [ ] 1 tsp vanilla extract
- [ ] ½ cup sour cream

Apple Crumble Topping

- [ ] 3 large apples, peeled and sliced
- [ ] ¼ cup brown sugar
- [ ] 1 tsp cinnamon
- [ ] ¼ tsp nutmeg
- [ ] 2 tbsp butter, melted
- [ ] 1 tbsp lemon juice

Instructions

1. Preheat the oven to 325°F (160°C). Combine graham cracker crumbs, melted butter, and brown sugar; press into the bottom of a 9-inch springform pan.
2. Bake the crust for 10 minutes, then let it cool while you prepare the filling.
3. In a mixing bowl, beat the cream cheese until smooth. Add granulated sugar, brown sugar, and vanilla; beat until creamy.
4. Add eggs one at a time, mixing gently. Fold in sour cream, then pour the batter over the cooled crust.
5. Place the pan in a water bath and bake for 45-50 minutes, until the center jiggles slightly.
6. Meanwhile, toss apple slices with lemon juice, brown sugar, cinnamon, nutmeg, and melted butter.
7. After the cheesecake is baked, spread the apple mixture over the top and bake an additional 10 minutes until the apples soften.
8. Cool the cheesecake on a wire rack, then refrigerate for at least 4 hours or overnight.

Nutrition per serving

420 kcal	8 g	45 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- Allow the cheesecake to cool gradually to prevent cracks.
- Use a water bath for gentle, even cooking.
- If you prefer a sweeter topping, add a drizzle of caramel sauce before serving.