

Ingredients

The Crust

- 1 1/4 cups of Graham cracker crumbs
- 2 tbsp. of granulated sugar
- 1/4 cup melted butter
- 1 tbsp. brown sugar

The Cheesecake

- 4 packages of cream cheese softened
- 1 1/2 c sugar
- 16oz sour cream
- 2 tsp vanilla
- 4 large eggs

The Apples

- 4 apples (peeled, cored, sliced into thin wedges)
- 1/2 c granulated sugar
- 1/2 tsp cinnamon
- 1/4 tsp nutmeg
- 1/4 tsp cloves

The Crumble

- 1/4 c all-purpose flour
- 1/4 c oats
- 1/4 c brown sugar
- 1 tsp cinnamon
- Handful of walnuts
- 1/4 c melted butter

Caramel

- 1/4 c water
- 1 c sugar
- 1/2 c heavy cream
- 1/2 stick butter

The Crust

- Preheat oven to 325 degrees Fahrenheit
- Mix Graham cracker crumbs, sugar, & melted butter. Stir until thoroughly combined.
- Line the bottom & sides of a 9" springform pan with parchment paper & press the graham cracker mixture into the bottom of the pan & up the sides.
- Bake for 10-12 minutes & remove from the oven. Allow cooling.

The Cheesecake

- With a mixer of your choice (I used a stand mixer), mix cream cheese until smooth & creamy. Ensure all ingredients are at room temp so that your batter isn't lumpy
- Add sourcream and mix until creamy consistency
- Add sugar & mix until combined
- Add vanilla & lightly mixed eggs one at a time & mix until the mixture is smooth.

The Apples

- Mix apples, sugar, cinnamon, nutmeg, & cloves. Cook in a saucepan on medium-low for approximately 10 minutes or until slightly softened, fully glazed, & golden brown.

The Crumble

- Stir together flour, brown sugar, oats, walnuts, & butter.
- Place on a tray & into the oven at 400 degrees Fahrenheit for 4-7 minutes & bake until golden brown

Caramel

- Using a heavy-bottomed saucepan, on medium heat, add water & sugar. Heat for approximately 6 minutes, stirring until the sugar is completely dissolved.
- Then increase heat to medium-high - do not stir at this time. Cook for another 5-6 minutes until the mixture has reached a rich copper color. Be careful not to burn the mix.
- Once it's a copper color, remove from the heat & stir in milk & butter. Caramel will form & thicken

Lets Bake!

Preheat the oven to 300 degrees F Pour cheesecake batter over cooled graham cracker crust. Place a shallow pan on the bottom rack filled with water & place the cheesecake on the middle rack to bake for 80 minutes. Once done baking, allow to cool in the oven for 1 hour with the oven door slightly open. Then, allow to cool on a wire rack x 2-3 hours until it reaches room temp.

Arrange cooked apples on top of room temp cheesecake then top with crumble & drizzle with fresh caramel. Chill for 4-6 hours then slice & serve!

