



APPLE CRUMBLE CHEESECAKE

🕒 10 min ⌚ 2 h 45 min 🌿 medium 🍰 12 slices

INGREDIENTS

Base

120 g butter, unsalted, cut in pieces,
and extra for greasing
250 g plain biscuits or digestive biscuits
30 g brown sugar

Apple layer

600 g apples, peeled, cut in pieces
40 g dark brown sugar
¼ tsp ground cinnamon
1 pinch ground cloves
20 g lemon juice, freshly squeezed

Filling

400 g cream cheese
200 g mascarpone cheese
220 g sugar
1 ½ tsp vanilla sugar, homemade or ½
tsp natural vanilla extract
3 eggs
1 egg yolk

Crumble

150 g flour
80 g brown sugar
80 g butter, cold, cut in pieces
10 g slivered almonds

PREPARATION

Base

1. Grease thoroughly the bottom and sides of a round bundt cake tin (20 cm) with butter and set aside.
2. Place butter into mixing bowl and melt **2 min/100°/speed 1**.
3. Add biscuits, sugar and crush **10 sec/speed 7**. Spread mixture in prepared tin and press lightly to create a compact base. Place in the fridge for 30 min.
4. Preheat oven at 220°C.

Apple layer

5. Place apples, sugar, cinnamon, cloves, lemon juice into mixing bowl and warm **10 min/Varoma/reverse mode/speed 1** without measuring cup.

Filling

6. Place cream cheese, mascarpone cheese, sugar, vanilla sugar into mixing bowl and mix **20 sec/speed 5**.
7. Add eggs, egg yolk and mix **20 sec/speed 5**.
8. Remove tin with biscuit base from the fridge, fill with baked apples, spread cream cheese filling on top and bake in the preheated oven (220°C) for 10 minutes. In the meantime, prepare the crumble.

Crumble

9. Clean and dry mixing bowl thoroughly. Place flour, sugar, butter into mixing bowl and mix **10 sec/speed 10**.
10. When the 10-minutes time in the oven is over, add crumble into tin, spreading it evenly, and put back in the oven, lowering temperature at 150°. Bake for 45-50 more minutes or until it's almost set. Let it cool down for 1 hour inside the warm but turned off oven, leaving the door ajar. When the cheesecake reaches room temperature, cover with cling film and place in the fridge for at least 4 hours before serving.

USEFUL ITEMS

round bundt cake tin (20 cm)