

## Apple-Almond Cheesecake



### From the Sensenig's Recipe Book

#### Ingredients

##### Crust

1 cup graham cracker crumbs  
1 cup sliced almonds, toasted  
6 TBS (3/4 stick) Unsalted butter, melted  
2 TBS golden brown sugar  
1/4 tsp salt

##### Filing

1 1/2 7-oz package almond paste, crumbled  
3 8-oz packages cream cheese, room temp  
6 TBS sugar  
4 large eggs

##### Apples

4 large Jonagold or granny smith apples  
2 TBS fresh lemon juice  
4 TBS unsalted butter  
3/4 cup golden brown sugar  
3/4 tsp ground cinnamon

#### Preparation

##### Crust

Preheat oven to 350, Butter 10-inch springform pan. Wrap bottom with 2 layers heavy-duty foil. Mix all ingredients in bowl to blend, slightly crumbling almonds. Press mixture onto bottom and 1 inch up sides of pan. Bake until set, about 7 minutes.

##### Filing

Combine almond paste, cream cheese, and sugar in processor: blend until smooth (this takes awhile). Mix in eggs until just blended. Pour filing into crust. Bake 15 minutes @ 350, reduce heat to 325 and bake till top appears dry, about 45 minutes longer. Cool, wrap in plastic and refrigerate overnight.

##### Apples

Toss apple slices with lemon juice. Melt 3 TBS butter in heavy skillet. Add apples and saute until golden about 9 minutes. Sprinkle with brown sugar and cinnamon. Stir to coat. Add remaining 1 TBS butter. Stir until coated and glazed. Cool slightly and put on top of cheesecake.

#### Notes:

#### Source:

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