

# Caramel Cheesecake

# Apple

# Crisp

## Ingredients

### Graham/Oats Crust:

$\frac{1}{4}$  cup brown sugar

1 cup graham cracker crumbs

$\frac{3}{4}$  cup rolled oats

$\frac{1}{2}$  cup melted butter

### Cheesecake:

2 8oz package softened cream cheese

2 tbsp corn starch

$\frac{1}{4}$  cup brown sugar

$\frac{1}{4}$  cup white sugar

$\frac{1}{8}$  tsp ginger

2 tsp vanilla extract

$\frac{1}{2}$  tsp cinnamon

### Apple Crisp Topping:

$\frac{1}{4}$  cup all purpose flour

$\frac{1}{4}$  cup rolled oats

$\frac{1}{4}$  cup brown sugar

$\frac{1}{2}$  tsp cinnamon

2 tbsp coconut oil

2 medium to large apple, peeled and thinly sliced

Caramel Topping, if desired

Prep time 20 mins

Cook time 40 mins

Total time 1 hour

## Instructions

Preheat your oven to 350F.

In a mixing bowl combine graham cracker crumbs, rolled oats, melted butter and brown sugar together.

Press inside the bottom of a 9 or 10 inch springform pan.

Bake for 5 minutes. Remove from oven to cool.

Meanwhile in the bowl of your electric mixer blend together cream cheese, brown sugar, white sugar, cinnamon, ginger, cornstarch and vanilla.

Once well combined, pour on top of your graham cracker/oat crust.

To start your apple layer, arrange the thinly sliced apple on top of the cheesecake in a single layer.

Top with the Apple Crisp Topping. Bake at 350F for 40-50 minutes.

Once it's done cooking, cool for 15 minutes, then refrigerate overnight