

# 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