

## **Caramel Apple Brownie Cheesecake**

*Submitted by Ruth Hartzell*

Apple Dessert Runner Up

### **Ingredients:**

3/4 chopped pecans  
16 oz cream cheese  
1/2 cup granulated sugar  
1 tsp. vanilla extract  
4 large eggs, divided  
1/2 cup butter, melted  
1/2 cup packed brown sugar  
1 cup all-purpose flour  
1 tsp ground cinnamon  
1 tsp baking powder  
1/4 tsp salt  
1 1/2 cup peeled and diced Granny Smith apples

### **Directions:**

Preheat oven to 350. Bake pecans in a single layer pan for 8-10 minutes. Reduce oven temp to 325 when pecans are done sprinkle pecans over bottom of a greased and floured 9" spring form pan. Beat cream cheese, sugar, and vanilla until smooth and blended. Add 3 eggs, 1 at a time, beat until blended whisk together brown sugar, melted butter and remaining egg in a large bowl until blended stir flour and next 3 ingredients. Add to brown sugar mixture and stir until blended. Stir in apples. Spoon batter into prepared pan. Carefully spoon cream cheese mixture over the batter. Bake at 325 for 70 minutes or until set. Remove from oven and gently run knife around outer edge of cheesecake. Cool completely in pan on wire rack (about 2 hours). Transfer to serving plate. Meanwhile, prepare Carmel topping. Melt 1/4 cup butter in large skillet over med heat. Add 1/2 cup sugar and 1 tsp fresh lemon juice. Stir constantly with a long handled wooden spoon for 5-6 minutes or until mixture is golden. add 5 sliced apples. Cook stirring often, for 15-18 minutes or until apples are tender. Remove from heat cool 20 minutes.