

Caramel Apple Sundae Cheesecake

*Centennial Cookbook
Best of the Best Minnesota Cookbook*

Servings: 12

*1/3 cup butter or margarine
1 cup sugar, divided
4 eggs
1 1/4 cups flour
2 packages (8 ounce ea)
cream cheese, softened
2 tablespoons flour
1/2 cup sour cream
1 cup apples, peeled and
chopped
3/4 teaspoon cinnamon
1/2 cup caramel topping (ice
cream topping)
1/4 cup chopped pecans*

Preheat the oven to 450 degrees.

In a bowl, combine the butter and 1/3 cup of sugar until light and fluffy. Blend in one egg. Add 1-1/4 cups of flour. Mix well. Spread the dough on the bottom and up the sides of a nine-inch springform pan.

Bake for 10 minutes.

Decrease the oven to 350 degrees.

In a bowl, combine the cream cheese, 1/3 cup of sugar and two tablespoons of flour. Mix at medium speed until well blended. Add three eggs, one at a time, mixing well after each addition. Blend in the sour cream.

In a large bowl, toss the apples in the remaining sugar and cinnamon. Stir the topping into the cream cheese mixture. Pour over the crust. Stir 1/4 cup of the caramel topping into the cream cheese mixture.

Bake for one hour.

Loosen the cake from the rim of the pan. Cool before removing the rim.

Place in the refrigerator. Chill.

Top the cheesecake with the remaining topping and pecans.

Per Serving (excluding unknown items): 364 Calories; 24g Fat (58.6% calories from fat); 7g Protein; 31g Carbohydrate; 1g Dietary Fiber; 131mg Cholesterol; 195mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Lean Meat; 0 Fruit; 0 Non-Fat Milk; 4 1/2 Fat; 1 Other Carbohydrates.