



CRUMB APPLE CHEESECAKE PIE

Ingredients:

Pie Crust (your choice)

Apple Filling:

5 Granny Smith Apples (peeled and diced)
6 Tbsp Brown Sugar
1/4 Tsp Nutmeg
1 Tsp Cinnamon
2 Lemons (juiced)
3 Tbsp Cornstarch
2 and 1/2 Cups of water

Cream Cheese Filling:

1 Block of Cream Cheese
1 Egg
1/2 Tsp Vanilla Extract
1/4 Cup Sugar

Crumb Topping:

1/4 Cup Flour
1/4 Cup Oats
1/4 Cup Brown Sugar
1/4 Tsp Nutmeg
1/2 Tsp Cinnamon
1 Tbsp Pecan Pieces (optional)
2 Tbsp Melted Real Butter

Directions: (Preheat Oven to 350)

1. Place all apple filling ingredients in a saucepan and bring to boil on low - medium heat. Stir and make sure that all ingredients are mixed well and does not burn.
2. Once it has thickened turn off let cool then place in refrigerator for at least 2 hours.
3. Once apples have thickened up to your liking it is time to start the cream cheese filling.
4. Place cream cheese, vanilla and sugar in mixer and mix until smooth
5. Place your egg in batter and mix well. Do not over mix batter
6. Place your cream cheese batter in pie crust and smooth out. Then place your apple filling on top.
7. Once completed top with your crumb topping and place in oven. Let bake for 30-45 minutes depending on your oven
8. Once crust is golden brown take out of oven and let cool
9. Once cooled place in refrigerator to let set which can take 2-3 hours depending on your refrigerator settings
10. Once set top with your favorite toppings and enjoy!

***** Guess what this is unleavened and can be enjoyed for Passover!*****

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