

2018 Contest

1st Place
(Winner)

Merte Howell
Naylor

APPLE PECAN SANDIE CHEESECAKE

12 Pecan Sandies, crushed
½ cup chopped pecans
1/3 cup butter, melted

Preheat oven to 325 degrees. Combine above ingredients and press into the bottom and small amount on sides of a (lined with parchment paper) 9" cheesecake pan. Wrap the pan with aluminum foil so water can not penetrate the cheesecake. Set aside.

3 – 8 ounce packages cream cheese, at room temperature
1 ½ cups sugar
1 ½ cups sour cream
1 teaspoon vanilla flavoring
3 eggs
½ cup chopped pecans
4 Pecan Sandies, crumbled

Beat cream cheese and sugar until smooth. Beat in sour cream and vanilla; add eggs until mixture is well combined. Fold in pecans and Pecan Sandies. Pour the filling into the crust. Place the pan on a large baking sheet and add 4 cups water to the pan. Bake the cheesecake for 80 minutes or until center is set.

Remove the pan from the baking sheet and unwrap the aluminum foil. Let the cheesecake cool to room temperature while making apple topping.

4 Tablespoons butter
4 cups thinly sliced Georgia apples (I prefer Granny Smith)
½ cup sugar
1 Tablespoon flour
2 teaspoons apple pie spice

Melt the butter in a pan and add the other ingredients. Cook until crisp/tender. Let the apple topping cool to room temperature and put on the top of the cheesecake. Refrigerate overnight and serve with warm caramel topping and chopped pecans if desired. Makes 10 servings.