



Cinnamon-Apple Cheesecake

The cream cheese in the batter gives this cake lots of moisture!

Serves 13

1 $\frac{3}{4}$ cups sugar, divided
8 oz. cream cheese at room temperature
1 stick margarine at room temperature
1 tsp. vanilla
2 large eggs
1 $\frac{1}{2}$ cups flour
1 $\frac{1}{2}$ tsp. baking powder
 $\frac{1}{4}$ tsp. salt
2 tsp. cinnamon
2 large Rome apples, peeled, cored, and chopped (3 cups)

Preheat oven to 350F. Prepare a 9 inch round springform pan with nonstick cooking spray. Beat 1 $\frac{1}{2}$ cups of the sugar with the cream cheese, margarine, and vanilla for approximately 3 minutes. Add eggs one at a time. Set aside. Combine flour, baking powder, and salt and add to creamed mixture. Beat on low speed until blended.

Combine the remaining $\frac{1}{4}$ cup sugar and the cinnamon in a separate bowl. Combine 2 Tbsp. cinnamon-sugar mixture and chopped apples; toss together and add to batter. Pour batter into prepared pan and sprinkle with remaining cinnamon-sugar mixture. Bake for 1 hour and 10 minutes or until cake pulls away from sides of pan. Cool on wire rack.

Debbie Thau is a caterer in Fair Lawn, New Jersey. She gives cooking and baking classes. Her heart is in Israel where her two daughters live. When she visits, she travels all over in search of oils, vinegars and other ingredients to incorporate into her cuisine.