



Baked Cheesecake with Pink Lady® apples

Makes 1 cake



Ingredients:

- ♥ 250gr Tennis Biscuits
- ♥ 125gr melted butter
- ♥ 500gr Mascarpone
- ♥ 100gr castor sugar
- ♥ 1tsp vanilla essence
- ♥ 1 tbsp corn flour
- ♥ 300ml sour cream
- ♥ 200gr white chocolate melted
- ♥ 5ml cinnamon
- ♥ 3 Pink Lady® apples sliced
- ♥ 60gr butter
- ♥ 1 tbsp sugar
- ♥ ½ tsp cinnamon

Method:

1. Line the base of a 20cm springform pan with baking paper.
2. Process the biscuits in a food processor until finely crushed.
3. Add the melted butter and mix until combined.
4. Scoop biscuits into the pan and spread biscuits firmly down.
5. Place pan in freezer for 30min.
6. Preheat oven to 160C.
7. In a stand mixer, beat mascarpone, sugar, vanilla and cinnamon until smooth.
8. Add the eggs one at a time and mix well after each addition.
9. Mix the corn flour with 50ml of the sour cream.
10. Add the corn flour mixture, the rest of the sour cream, and melted white chocolate and beat until combined.
11. Pour the mixture into the biscuit base and place on a baking tray.
12. Bake in the preheated oven for 1 hour.
13. Once done, switch off the oven and leave in the oven with the door closed for 2 hours.
14. Take out and carefully run a knife along the edge of the cheesecake and take out.
15. Place in the fridge for 4 hours.
16. Heat the sugar, butter and cinnamon over low heat in a frying pan and add the thinly sliced Pink Lady® apples.
17. Fry apples over medium heat until well combined and soft.
18. Arrange apple slices on cheesecake and serve at room temperature.



Created by:

Burpees and Biscuits

Pink Lady®

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