



KIWI RECIPES

Our Favourite Recipes for Our Favourite Plants

RECIPE NAME Cheesecake Stuffed Baked Apples **SERVES** approx. 8

CATEGORY Dessert **PREP TIME** 20 min **COOK TIME** 30-35 min

MY RATING



VEGETARIAN

VEGAN

RAW FOOD

SUGAR FREE (uses natural sugars)

GLUTEN FREE

DAIRY FREE

INGREDIENTS

Apple Bowls :

8 medium apples
2 tbsp melted butter
1/4 tsp cinnamon
1/8 tsp nutmeg

Graham Cracker Mixture (divided) :

3/4 cup graham cracker crumbs
4 tbsp melted butter
1/4 tsp cinnamon
1/8 tsp nutmeg

Cheesecake Filling :

500 grams cream cheese, room temp
2 large eggs, room temp
3/4 cups granulated sugar
1 tsp vanilla extract
1/2 tsp cinnamon
1/4 tsp nutmeg

DIRECTIONS

1. Preheat oven to 350F. Line a baking sheet with parchment paper and set aside.
2. Cut 1/4 inch off the top of 8 apples. Using a sturdy spoon, remove the interior of the apples leaving about a 1/2 inch thickness to the walls and bottoms of the apples, then place each on the baking sheet.
3. In a small bowl, whisk together 2 tbsp melted butter with 1/4 tsp cinnamon and 1/8 tsp nutmeg, then brush the interior walls of each apple liberally with the spiced butter mixture.
4. In another small bowl combine the graham cracker crumbs with melted butter, cinnamon and nutmeg. Once well combined, spoon a heaping tsp of the graham cracker mixture into each apple bottom.
5. In a large mixing bowl, cream together cream cheese, eggs, sugar, vanilla extract, cinnamon and nutmeg until well blended. Spoon cheesecake filling into each apple to about 1/2 from the top.
6. Bake 30-35 minutes or until apples are softened and filling is a golden brown.
7. Once out of the oven, top with remaining graham cracker mixture and let cool completely before serving.

MY NOTES
