

Cheesecake Stuffed Baked Apples - A Warm, Cozy Dessert Favorite

Cheesecake Stuffed Baked Apples: A Cozy, Creamy Delight



OVEN
375°F

TIME
30 min

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INGREDIENTS

Apples (firm varieties like Honeycrisp, Fuji, or Granny Smith)

Cream Cheese, softened

Sugar

Vanilla Extract

Cinnamon

Lemon Juice

Graham Cracker Crumbs

Butter, melted

Ingredient Notes:

Apples: Choose apples that hold their shape during baking. Leave the bottoms intact when coring to create the perfect vessel.

Cheesecake Filling: Adjust sugar based on your sweetness preference. A little lemon zest can brighten it further.

Crumb Topping: You can sub crushed ginger snaps or vanilla wafers for a twist.

How to Make Cheesecake Stuffed Baked Apples:

1. Prep the Oven and Apples:
2. Make the Cheesecake Filling:
3. Fill the Apples:
4. Make the Crumb Topping:
5. Top and Bake:
6. Bake to Perfection:

Tips for Success:

Use room-temperature cream cheese for a smooth filling.

Don't overbake or the apples may collapse-check for tenderness with a fork.

Try topping with chopped nuts or a caramel drizzle for extra indulgence.

Serving Suggestions:

Serve warm with vanilla ice cream or whipped cream

Drizzle with caramel sauce for a gourmet finish

Pair with caramel apple nachos for a fall-themed dessert table

Enjoy alongside a cup of chai or hot cider

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Final Thoughts:

DIRECTIONS

1. **Prep the Oven and Apples:** Preheat oven to 375°F (190°C). Wash and core your apples, leaving about 1/2 inch at the bottom intact.
2. **Make the Cheesecake Filling:** In a bowl, mix cream cheese, sugar, vanilla extract, and a pinch of cinnamon until smooth and fluffy.
3. **Fill the Apples:** Stuff each apple with the cream cheese mixture, pressing slightly to ensure it's fully packed.
4. **Make the Crumb Topping:** In another bowl, stir together graham cracker crumbs, melted butter, and a dash of cinnamon.
5. **Top and Bake:** Sprinkle crumb mixture generously over the filled apples, lightly pressing so it sticks. Place apples in a baking dish and drizzle with a splash of lemon juice.
6. **Bake to Perfection:** Bake for 25-30 minutes, or until apples are tender and cheesecake filling is set. Let cool for 5-10 minutes before serving.
7. **Tips for Success:** Use room-temperature cream cheese for a smooth filling.
8. **Don't overbake or the apples may collapse-check for tenderness with a fork.**
9. **Try topping with chopped nuts or a caramel drizzle for extra indulgence.**
10. **Serving Suggestions:** Serve warm with vanilla ice cream or whipped cream
11. **Drizzle with caramel sauce for a gourmet finish**
12. **Pair with caramel apple nachos for a fall-themed dessert table**

13. Enjoy alongside a cup of chai or hot cider
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19. Final Thoughts: Cheesecake Stuffed Baked Apples are the perfect cozy dessert-easy to make, impressive to serve, and downright comforting. They're a sweet hug in apple form, whether you're hosting guests or just treating yourself.
20. Try them, tag @chefmaniac with your cozy creations, and subscribe for more comforting classics and dessert mashups that bring the magic. ???

SWAPS & NOTES

Apples: Choose apples that hold their shape during baking. Leave the bottoms intact when coring to create the perfect vessel.

Cheesecake Filling: Adjust sugar based on your sweetness preference.

A little lemon zest can brighten it further.

TIPS FOR SUCCESS

Use room-temperature cream cheese for a smooth filling.

Don't overbake or the apples may collapse-check for tenderness with a fork.

Try topping with chopped nuts or a caramel drizzle for extra indulgence.

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