

Apple Crisp Cheesecake: The Ultimate Fall Dessert Recipe

Ready to make your new favorite fall dessert? Let's dive in!



TIME
25 min

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INGREDIENTS

For the Crust:

- 1 1/2 cups graham cracker crumbs
- 1/4 cup brown sugar
- 2 1/2 tsp cinnamon
- 6 tbsp melted butter

For the Cheesecake Filling:

- 3 packages (8 oz each) cream cheese, softened
- 1 cup sugar
- 2 large eggs
- 1 tsp vanilla extract
- 1/4 cup sour cream
- 1 tbsp flour (all-purpose)

For the Apple Topping:

- 3 medium apples, peeled & diced (Honeycrisp or Granny Smith work best)
- 2 tbsp butter
- 2 1/2 tsp ground cinnamon
- 1 tbsp lemon juice

For the Crisp Topping:

- 2 1/2 cup old-fashioned oats
- 2 1/2 cup brown sugar
- 1/4 cup flour (all-purpose)
- 1/4 cup cold butter, cubed

Garnish:

- Caramel sauce drizzle

Whipped cream for serving

? Swaps and Notes:

Cream Cheese: Must be full-fat and room temperature. This is non-negotiable for a smooth, lump-free filling.

Apples: Granny Smith provides the best balance of tartness, but a mix of Granny Smith and Honeycrisp works beautifully, too.

Crust: Feel free to swap graham crackers for vanilla wafers or even shortbread cookies for a different base flavor.

Flour in Filling: The small amount of flour helps stabilize the cheesecake, preventing cracks. You can use cornstarch as an alternative.

Oats: Use old-fashioned/rolled oats for the crisp topping; instant oats will not give you the right texture.

??? How to Make Apple Crisp Cheesecake:

Step 1 - Make the Crust:

Preheat your oven to 325°F (160°C).

In a medium bowl, combine the graham crumbs, 41 cup brown sugar, cinnamon, and melted butter. Mix until the crumbs are evenly moistened.

DIRECTIONS

1. Prep : Time: 25 min | Cook Time: 1 hr | Chill Time: 4 hrs | Total: 5.5 hrs | Serves: 10
2. Step 1 - Make the Crust:: Preheat your oven to 325°F (160°C).
3. In a medium bowl, combine the graham crumbs, 41 cup brown sugar, cinnamon, and melted butter. Mix until the crumbs are evenly moistened.
4. Press the mixture firmly into the bottom of a 9-inch springform pan. Use the bottom of a glass to get a compact, even layer.
5. Bake the crust for 8-10 minutes. Let it cool completely while you prepare the filling.
6. Step 2 - Prepare the Cheesecake Filling:: In a large mixing bowl (or the bowl of a stand mixer), beat the softened cream cheese and 1 cup of sugar until the mixture is completely smooth and creamy. Scrape down the sides of the bowl often.
7. Add the eggs, one at a time, mixing only until just combined after each addition. Do not overmix.
8. Mix in the vanilla extract, sour cream, and the 1 tbsp of flour.
9. Pour the cheesecake batter over the cooled crust and smooth the top with a spatula.
10. Step 3 - Cook the Apple Mixture:: In a skillet, melt 2 tbsp of butter over medium heat.
11. Add the diced apples, 41 cup brown sugar, 21 tsp cinnamon, and lemon juice.
12. Cook, stirring occasionally, until the apples are tender and slightly caramelized (about 5-7 minutes). They should still hold their shape.

13. Spoon the apple mixture evenly over the cheesecake batter.
14. Step 4 - Add the Crisp Topping:: In a small bowl, combine the oats, 21 cup brown sugar, 41 cup flour, and the cold, cubed butter.
15. Use a pastry blender or a fork to cut the butter into the dry ingredients until the mixture resembles coarse crumbs.
16. Sprinkle the crisp topping evenly over the apple layer.
17. Step 5 - Bake & Cool:: Bake for 55-60 minutes. The edges should look set, but the very center should still have a slight jiggle.
18. Turn off the oven, and crack the oven door slightly (you can prop it open with a wooden spoon). Let the cheesecake sit inside the cooling oven for 1 hour. This slow cooling helps prevent cracks.
19. Transfer the cheesecake to the counter, let it cool to room temperature, and then refrigerate for at least 4 hours, but ideally overnight.
20. Step 6 - Garnish & Serve:: Carefully remove the springform ring.
21. Garnish with a drizzle of rich caramel sauce and a dollop of whipped cream before slicing and serving.
22. ? Tips for Success: Room Temperature is Key: Ensure your cream cheese, eggs, and sour cream are at room temperature. Cold ingredients are the primary cause of lumpy cheesecake filling and overmixing.
23. The : No-Fail Water Bath Alternative: While a water bath is traditional, the slow cooling method in the oven (Step 5) works just as well and is much less messy!
24. Check the : Jiggle: The cheesecake is done when the edges are set and the inner 2-inch circle still wiggles slightly. It will continue to set as it cools.
25. Use : High-Quality Cinnamon: A fresh, fragrant cinnamon (like Ceylon) will elevate the entire dish, especially in the apple mixture.

SWAPS & NOTES

Cream Cheese: Must be full-fat and room temperature. This is non-negotiable for a smooth, lump-free filling.

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Crust: Feel free to swap graham crackers for vanilla wafers or even shortbread cookies for a different base flavor.

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