

Apple Pie Stuffed Cheesecake: The Ultimate Fall Dessert Mashup

Apple Pie Stuffed Cheesecake



OVEN
350°F

TIME
8 to 10 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

For the Crust:

- 1 1/2 cups graham cracker crumbs
- 1/4 cup granulated sugar
- 1/2 cup unsalted butter, melted

For the Apple Pie Filling:

- 3 large apples, peeled and sliced
- 1/4 cup brown sugar
- 1 teaspoon cinnamon
- 1/4 teaspoon nutmeg
- 1 tablespoon cornstarch
- 1 tablespoon lemon juice
- 1/4 cup water

For the Cheesecake Filling:

- 32 ounces cream cheese, softened
- 1 1/4 cups granulated sugar
- 3 large eggs
- 1 teaspoon vanilla extract
- 1/2 cup sour cream
- 1/2 teaspoon cinnamon, optional

DIRECTIONS

1. Prepare the crust: Preheat your oven to 350°F (175°C). Grease a 9-inch springform pan and line the bottom with parchment paper.
2. In a bowl, mix the graham cracker crumbs, sugar, and melted butter until evenly combined. Press the mixture firmly into the bottom of the prepared pan. Bake for 8 to 10 minutes, then set aside to cool.
3. Make the apple pie filling: In a saucepan over medium heat, combine the sliced apples, granulated sugar, brown sugar, cinnamon, nutmeg, cornstarch, lemon juice, and water. Cook, stirring frequently, for about 8 to 10 minutes, until the apples soften and the mixture thickens. Let it cool before layering into the cheesecake.
4. Prepare the cheesecake filling: In a large bowl, beat the softened cream cheese and sugar until smooth and creamy. Add the eggs one at a time, mixing after each addition. Stir in the vanilla extract and sour cream until just combined.
5. If you'd like a little more spice in the cheesecake itself, add the optional cinnamon here.
6. Assemble the cheesecake: Pour half of the cheesecake filling over the cooled crust. Spoon half of the apple pie filling over that layer.
7. Add the remaining cheesecake filling, then spoon the rest of the apple filling on top. You can swirl the apples lightly into the cheesecake with a knife or leave them layered on top.
8. Bake in a water bath: Wrap the bottom of the springform pan tightly with aluminum foil to prevent leaks. Place the pan into a large roasting pan and add

hot water to the roasting pan until it comes about halfway up the sides of the springform pan.

9. Bake until the cheesecake is mostly set but still slightly jiggle in the center, usually about 60 to 75 minutes, depending on your oven.
10. Cool gradually: Turn off the oven, crack the door open slightly, and let the cheesecake sit inside for about 1 hour. Then remove it from the water bath and cool completely at room temperature.
11. Chill before serving: Refrigerate the cheesecake for at least 4 hours, but overnight is even better. This helps the texture set fully and gives cleaner slices.

SWAPS & NOTES

A few ingredient notes can help you get the best result:

Apples: Granny Smith gives you a tart, classic pie flavor, while Honeycrisp adds extra sweetness and a softer bite.

Cream cheese: Make sure it's fully softened so the filling

turns out smooth and lump-free.

Sour cream: This gives the cheesecake a slightly tangy, creamy finish and helps keep the texture luscious.

Cinnamon and nutmeg: These create that warm apple pie flavor, but you can adjust slightly to taste.

TIPS FOR SUCCESS

A few key tips make a big difference with cheesecake: Don't overmix the batter once the eggs are added.

Let the apple filling cool before layering it in.

Use room-temperature ingredients for the smoothest filling.

Bake until the center still has a slight wobble.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/apple-pie-stuffed-cheesecake-the-ultimate-fall-dessert-mashup/>