

Apple Cheesecake Pie

Crunchy crust with a cheesecake filling, apples and a crunchy crumble topping

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INGREDIENTS

(makes about 8 portions)

- 100g (about ½ cups) butter at room temperature
- 80g (about 1/3 cups + 1 tbsp) sugar
- 100g (2/3 cups) all purpose flour
- 15g (about 1 tbsp) oats
- 1tsp baking powder
- 1 egg

- 500g (about 2 cups) quark/cream cheese/ricotta cheese
- 60g (1/3 cups) sugar
- 1 tsp vanilla extract/paste
- 1 egg
- 2-3 medium apples (sweet)

- 25g (2 tbsp) cold butter
- 25g (2 tbsp) sugar
- 50g (1/3 cups) flour



DIRECTIONS

1. Cream the butter with the sugar with a hand mixer first on the low setting and then on high for a couple of minutes until combined, soft and creamy.
2. Add the egg and beat for another half a minute to a minute.
3. Combine flour, oats and baking powder in a separate bowl and add to the butter mixture in two additions. Beat with a hand mixer on low setting just until combined.
4. Butter a 26cm (10 inch) pie pan and press the batter into the pan evenly with floured fingers.
5. In a medium bowl combine quark, sugar, vanilla and egg, with a fork. Once all ingredients have combined and you have a smooth cream cheese filling, add it on top of the crust and spread evenly.
6. De-seed the apples and slice into medium thick slices. Add the apple slices on top of the cream filling, pressing them about half way into the filling. (See video)
7. To make the crumble topping, add cold butter, sugar and flour to a medium bowl. Crumble with your fingers until you have a crumbly texture. Don't work the crumble too long as the butter will start to melt.
8. Top the pie with the crumble topping.
9. Bake the pie in 175°C (347°F) bottom top heat at the bottom half of the oven for about 45 minutes. Allow to cool completely before serving.
10. Serve chilled or cool with some soured cream or Greek yogurt on top. Enjoy!