

## **Caramel Cheesecake with Apple & Cinnamon**



## Ingredients

For the Base:

- 125 g Biscoff cookies
- 50 g melted butter

For the Cheesecake Filing:

- 260 g cream cheese  
(Philadelphia)
- 80 g dulce de leche
- 60 g cream (33–35 %)
- 1 egg yolk
- 25 g egg (lightly beaten)
- 50 g sugar

For Caramelized Apple

Topping:

- 2 Golden apples
  - 25 g butter
  - 15 g sugar
- Ground cinnamon (to taste)

# Caramel Cheesecake

 1 cake

 Preparation time: 20 minutes  
Baking time: 40 minutes

## REALIZATION

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1. Crush cookies into fine crumbs.
2. Add melted butter and mix until the texture resembles wet sand.
3. Press firmly into the base of the pan.
4. Bake at 160 °C for 8 minutes or chill for 15 minutes to set.
5. Let cool completely.
6. Bring all ingredients to room temperature.
7. In a bowl, beat cream cheese and sugar just until smooth (do not overmix).
8. Add egg yolk and 25 g egg.
9. Add dulce de leche and mix until combined.
10. Stream in cream and mix until silky and uniform.
11. Pour onto the cooled base, smooth the surface, and gently tap the pan to remove air bubbles.
12. Bake at 150–155 °C for 35–45 minutes (or until the edges are set and the center slightly jiggles).
13. Turn off the oven and leave the cheesecake inside with the door ajar for 30 minutes.
14. Cool completely at room temperature, then refrigerate at least 4 hours or overnight.
15. For the apple topping peel, core, and slice apples thinly.
16. In a pan, melt butter, add apples, and sauté over medium heat for 3–4 minutes.
17. Sprinkle sugar and cinnamon; cook until apples are golden and slightly glossy.
18. Remove from heat and cool completely before using.
19. Once the cheesecake is fully chilled and set, unmold it carefully.
20. Spoon the caramelized apples evenly over the top.
21. (Optional) Warm 1–2 tsp dulce de leche with a bit of cream and drizzle over apples for a glossy finish.
22. Keep refrigerated, covered, up to 3 days.
23. Best flavor and texture the next day.
24. Enjoy!