



Apple Cream Cheese Pie

A tart crisp apple with a creamy cheese pie is perfect for a summer day!

Makes One 9-inch pie, 6 servings

Preheat oven to 350°F

Apple Mixture

One 10-inch graham cracker pie crust, baked set aside
1 tbsp unsalted butter, room temp.
2-3 medium apples, peeled, cored and sliced (Rome, Jonathan)

3 tbsp brown sugar, packed
2 tsp fresh lemon juice
1 tsp ground cinnamon
1/4 tsp ground nutmeg
1/4 cup raisins
1/2 cup pecans, chopped coarsely
3 tbsp candied ginger, sliced thin

In a large sauté pan, melt butter on medium heat. Add apple, sugar and lemon juice. Cover and let steam for 4 minutes, stirring occasionally until apples are slightly still tender. Then uncover and cook until almost all of the liquid has evaporated, about 7 minutes. Stir in cinnamon, nutmeg, raisins, pecans and ginger. Stirring for a few minutes. Set aside to cool.

Cheese Mixture

12 oz cream cheese, room temperature
1 tsp pure vanilla extract
1/2 cup granulated sugar
1/3 cup sour cream
2 large eggs

1. In a mixing bowl with paddle attachment, blend cream cheese and vanilla. Add sugar, sour cream and eggs, blending until smooth. About 3 minutes.
2. Place apple mixture evenly into the bottom of the prepared pie crust. Top with cream cheese mixture, smoothing to the sides.
3. Place into preheated oven for 25-30 minutes or until firm. Cool
4. Top with whipped cream and a sprinkling of cinnamon