Gingerbread Cheesecake in a Baked Apple



60–80 Min

Ingredients 8 Portions

= Kotányi Produkte

For the cheesecake

1	Egg
90 g	Caster sugar
220 g	Cream cheese
15 g	Almonds, ground
8	Hard apples
4 tsp.	Grandmother's Gingerbread Seasoning Mix
	Butter to grease the dish

For the crisp

40 g	Butter
25 g	Sugar
55 g	Flour
40 g	Walnuts, ground
1 pinch	Baking powder
1 tsp.	Grandmother's Gingerbread Seasoning Mix

For the caramel sauce

120 g	Caster sugar
90 g	Water
200 g	Whipping cream
50 g	Butter
1 pinch	Sea Salt, Coarse
4 tbsp.	Grandmother's Gingerbread Seasoning Mix

Preparation

1. Preheat the oven to 180°C (356°F) using the convection oven setting and grease a baking dish with butter.
2. To make the filling: Combine the cream cheese with the egg, sugar, and Gingerbread seasoning mix.
3. Remove the core from the apples without making a hole in the base. Carefully scoop out the apples until the outside shell of the apples is 0.5 cm thick.
4. Fill the apples with the cheesecake filling. Don't fill the apples to the top as the mixture will rise in the oven.
5. To make the crisp: Rub in all the ingredients to a crumbly texture and then sprinkle onto the apples. Bake for around 35–40 minutes until the apples soften.
6. To make the caramel sauce: Heat the water and sugar in a pan and allow to caramelize. Mix the whipping cream, salt and Gingerbread seasoning mix in a bowl.
7. As soon as the caramel has turned the required color fold in the whipping cream and cook for a further 30 seconds until the mixture has thinned again, then remove from the heat.
8. Dice the butter and stir into the mixture. Pass the mixture through a sieve into a bowl and put to one side.
9. Remove the baked apples from the oven, serve with the caramel sauce and enjoy.