



Gingerbread Cheesecake in a Baked Apple

🕒 60–80 Min 🍷 🍷 🍷

Preparation

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

- 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.

