

Apple Crumble Cheesecake

250- Butter Scotch Biscuit

75g butter

250-cream cheese

½ cup caster sugar

300ml thicken cream

3 green apples cut in slices

1 Table spoon gelatine plus ¼ cup water

Apple filling- 15g unsalted butter-30g caster sugar-1/2 tsp ground cinnamon.

Crumble-100g unsalted soft butter-100g plain flour-100g crushed almonds -90g caster sugar

Method: Process biscuit to crumbs and melted butter in the Delicake cake ware and mix well.

Spread over base firmly, put lid on and refrigerate for 10 minutes.

Apple filling: unsalted butter in a pan and melt, add the apples, caster sugar and ground cinnamon on a simmer until apples are cooked.

Cream cheese filling: Combine cream cheese, caster sugar with a mixture . Add cream until combined.

Sprinkle gelatine over hot water and mix, cool mixer, do not allow mix to set. Combine with cream cheese mixture.

Fold apple filling to the cream cheese mixture, once it is room temperature.

Pour over the biscuit base and refrigerate for a minimum of 8 hours or overnight.

Crumble topping: Combine butter and flour till they are crumbled, add caster sugar and almonds till well combined. Place on baking tray at 200c until golden.

Just before serving, add the crumble topping. Remove the sleeve up wards, cut & serve from the base.

You can replace the sleeve & lid on to store in the fridge.