

**1st Place Outstanding Adult by Emily Willis**

## **CINNAMON APPLE & PECAN**

### **CHEESECAKE**

1 ½ c finely crushed shortbread cookies  
(about 5 ounces)

1/2 c finely crushed candied pecans (plus  
1/2 c to decorate top)

2 tbsp butter, melted

3 Granny Smith apples, peeled and sliced  
thin

1 ¼ c sugar

1 ½ tsp cinnamon

4 pkg cream cheese

1tsp vanilla

4 eggs



- Mix cookies, pecans and butter together until blended. Press into a 9” springform pan and bake for 7 minutes at 350 degrees. Let cool.
- In a saucepan, mix apples, cinnamon and 1/4 c sugar. Cook until apples are tender. Remove from heat. Arrange half of the apples over the baked crust. Set aside.
- Mix cream cheese, remaining sugar and vanilla in a mixer. Add eggs one at a time, mixing until just combined. Pour cream cheese mixture over crust. Bake at 325 degrees for 70 minutes or until center is almost set. Refrigerate at least 4 hours.
- Arrange remaining apples and candied pecans on top before serving.

*\*Recipe is the property of Western Pecan Growers Association*