

# Winner President's Baked Item

## Dutch Apple BRANDY Cheesecake

### CRUST:

2 cups graham crackers

1/2 stick Melted Butter

2 Tbs Sugar

Mix together. PAT into a 9 inch Springform PAN

Bake at 350° for 12 minutes

Cool completely

### Filling

3# CREAM CHEESE

1 1/4 cup sugar

3 Tbs BRANDY

1/2 tsp VANILLA

3/4 tsp CINNAMON

1/2 tsp NUTMEG

6 EGGS

1 cup chunky applesauce

PREHEAT oven to 400°

BEAT CREAM CHEESE AND SUGAR about 5

MINUTES IN A STAND MIXER.

ADD BRANDY, VANILLA, SPICES

BEAT EGGS IN ONE AT A TIME

MIX WELL

FOLD IN APPLE SAUCE

TAKE ALUMINUM FOIL WRAP THE BOTTOM  
OF THE PAN WITH CROST IN IT

POUR IN FILLING

PUT CHEESECAKE PAN IN A ROASTER PAN  
ADD 1 INCH WATER.

PUT IN 400° OVEN FOR 15 MINUTES

REDUCE HEAT TO 225°

BAKE 50 TO 60 MINUTE TIL MIDDLE JIGGLES

Topping

1/2 cup brown sugar

1/2 cup flour

1/4 cup butter MELTED

1/4 tsp SALT

COMBINE TOGETHER.

PUT TOPPING ON CHEESECAKE

BAKE AT 350 10-15 MINUTES

LEAVE CHEESECAKE IN OVEN AFTER TURNING OFF

30 MINUTES

REMOVE FROM OVEN AND CHILL OVERNIGHT