

## Apple Pecan Cheesecake

<p>Ingredients:</p> <ul style="list-style-type: none"><li>• 1 ½ cups of Graham Cracker Crumbs</li><li>• ¼ cup (1/2 stick) butter, melted</li><li>• 1 ½ cups plus 2 Tbsp. packed brown sugar, divided the 2 Tbsp.</li><li>• 4 pkg.(8 oz.each) cream cheese, softened</li><li>• 1 tsp. vanilla</li><li>• 1 cup sour cream</li><li>• 4 eggs</li><li>• 4 cups chopped apples (about 3)</li><li>• ¾ cup chopped pecans</li><li>• 1 tsp. ground cinnamon</li></ul>	<p>Preparations:</p> <p>Heat oven to 325 F. Line 13x9-inch pan with foil.</p> <p>Mix crumbs, butter and 2 Tbsp. sugar; press onto bottom of pan. Make 10 min. Beat cream cheese, 1 cup sugar and vanilla with mixer until blended. Add sour cream; blend. Add eggs, 1 at a time, mixing on low speed after each just until blended. Pour over crust.</p> <p>Mix remaining ½ sugar, apples, pecans and cinnamon; spoon over batter. Bake 1 hour to 1 hour and 5 min. Cool. Refrigerate 4 hours. Use foil to lift cheesecake from pan before cutting to serve. (Makes 16 servings)</p>
--	--