



04
Tuesday
Oct 2011

Bavarian Apple Cheese Cake Tart

POSTED BY SIMPLYCOOKING101 IN RECIPES, DESSERT

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Bavarian Apple Cheese Cake Tart

I recently made this for a graduation dinner party for a friend who went back to college and completed her degree. I found the recipe at Food.Com and modified it slightly. You can get their recipe [Bavarian Apple Cheese Cake Tart](#) or here is my version. The crust is very light, the filling sweet but thin almost like a pastry cream so the apples are the star.

- 3/4 cup butter

- 1 cup white sugar
- 1/4 cup brown sugar
- 1 3/4 teaspoons vanilla
- 1 1/2 cup flour
- 8 ounces cream cheese softened
- 3 eggs
- 4 cups apples, peeled, and sliced fairly thin (I used granny smith as I like them a little tart and make sure you immediately place them in a bowl filled with cold water and about 1/4 cup of lemon juice to keep them from browning)
- 1 1/2 teaspoon cinnamon
- 1/4 cup caramel sauce (I used honey caramel)

Instructions:

1. Mix butter, flour, 1/2 cup of the white sugar and 3/4 teaspoon vanilla. Press into greased 10" springform pan covering the bottom. (The dough was softer than I expected but it came out perfectly when baked.)
2. Mix cream cheese, 1/2 cup white sugar, eggs and 1/2 teaspoon vanilla and beat until fluffy.
3. Pour into the springform pan on top of the dough.
4. Combine the apples, brown sugar and cinnamon and arrange in a nice design over the cream cheese.
5. Bake at 350 for 45-55 minutes, or until tester comes out clean. Drizzle with caramel sauce just before serving.