

Barb Kenny's Streusel Topped Apple Cheesecake

Filling:

3 (8oz.) pkgs cream cheese	1 cup sugar
1/4 cup milk	2 Tbsp flour
1 tsp vanilla extract	3 eggs lightly beaten
2 medium tart apples, peeled, and thinly sliced	2 Tbsp brown sugar
1 tsp cinnamon	1 tsp

Topping:

1/4 cup flour	1/4 cup packed brown sugar
2 Tbsp melted butter (optional)	drizzled caramel sauce

Make graham cracker crust and press crust into 9 inch spring form pan. Bake at 325 for 10mins. Allow to cool.

Combine cream cheese and sugar, until smooth. Beat in milk, flour and vanilla. Add eggs. Pour 2 cups filling on top of crust. In a bowl toss apples with brown sugar and cinnamon. Arrange apple slices over filling. Pour remaining filling over apples. Bake at 325 for about 30 mins.

In another bowl combine topping ingredients. Sprinkle over cake and bake 20 mins more, or until center is almost set. Cool at least 1 hour or overnight. When serving, drizzle a little caramel sauce on top.