

CopyCat Olive Garden Apple Praline Cheesecake

Ingredients

Crust:

1 cup graham cracker crumbs
2 tablespoons sugar
2 tablespoons butter melted

Apple Filling:

1/4 cup butter
1/2 cup light brown sugar
2 pounds Red Delicious apples peeled, cored, and diced into 1/2-inch pieces
1 teaspoon cinnamon
1/2 teaspoon nutmeg
1/2 teaspoon allspice

Praline Topping

1 1/2 cups dark brown sugar
1/2 cup softened butter
1 cup pecan pieces

Cheesecake:

1/2 cup sugar
16 ounces cream cheese
3 eggs
1 cup heavy whipping cream
1 cup whipped cream to garnish

Directions

To make the crust, combine all the ingredients and mix until thoroughly blended. Press into the bottom of a 9-inch springform pan. Set aside.

To make the apple filling, melt the butter in a Dutch oven

over low heat. Add the rest of the ingredients and simmer over low heat until the apples are soft but still hold their shape. Let the mixture cool to room temperature and set aside.

To make the praline topping, mix all the ingredients with a fork in a small bowl until well incorporated. Set aside.

To make the cheesecake, cream together the sugar and cream cheese in a large bowl using an electric mixer on medium speed until light and fluffy. Beat in the eggs one at a time until smooth. Add the heavy cream and continue beating until the mixture is thick and creamy. Using a spoon or spatula, gently fold in the cooled apple filling.

Pour the cheesecake mixture into the prepared springform pan, spread the praline topping over the top, and bake at 350°F for 1 hour and 20 minutes. Let the cheesecake cool to room temperature before removing the sides of the pan.

Refrigerate until ready to serve and garnish with whipped cream.