



Mini White Chocolate Cheesecakes

with Spiced Apple Pie Compote



1h



2 Servings

Silky, smooth, and perfectly sweet, white chocolate is our (not so) secret ingredient in these creamy individual-sized cheesecakes. With a classic graham cracker crust, these decadent treats come together easily while we caramelize sliced apples in brown sugar and cinnamon. The spiced apple compote gives the rich cheesecakes a seasonal twist and fills the home with comfy and cozy aromas. (serves 10)

What we send

- 8 oz cream cheese ⁷
- 3 oz graham cracker crumbs ¹
- 2½ oz confectioners' sugar
- 2 oz white chocolate chips ^{6,7}
- 3 (1 oz) sour cream ⁷
- 1 Granny Smith apple
- 2 oz dark brown sugar
- ¼ oz ground cinnamon

What you need

- 6 Tbsp butter ⁷
- kosher salt
- vanilla extract
- 1 large egg ³

Tools

- microwave
- 12-cup muffin tin
- rimmed baking sheet
- hand-held electric mixer
- medium nonstick skillet

Allergens

Wheat (1), Egg (3), Soy (6), Milk (7).
May contain traces of other allergens.
Packaged in a facility that packages
gluten containing products.

Nutrition per serving

Calories 270kcal, Fat 17g, Carbs 26g,
Protein 3g



1. Make graham cracker crust

Preheat oven to 375°F with a rack in the center. Set **cream cheese** out at room temperature to soften. Microwave **3 tablespoons butter** in a medium bowl until melted. Add **graham cracker crumbs**, **2 tablespoons confectioners' sugar**, and **¼ teaspoon salt**. Stir with a fork until it resembles sand (it should clump like a crumb topping when pinched).



4. Bake cheesecakes

Add **1 teaspoon vanilla** and **1 large egg** to **batter**; beat until smooth. Divide batter evenly over **crusts**; use a spatula to smooth tops. Bake on center rack until just set and still wobbly in the center, 8-12 minutes. Remove from oven and let cool completely.



2. Bake crusts

Line 10 cups of a 12-cup muffin tin with cupcake liners. Divide **crumbs** evenly between liners and press into bottoms of each muffin tin. Wipe out bowl and reserve for next step. Place muffin tin on a rimmed baking sheet and bake on center oven rack until **crust** is set and aromatic, 4-7 minutes. Set aside to cool.



5. Make apple pie compote

Peel **apple**, cut in half, discard core, and thinly slice.

Melt **3 tablespoons butter** in a medium nonstick skillet over medium heat. Add **apples**, **¼ cup brown sugar**, **½ teaspoon cinnamon**, **¼ teaspoon salt**, and **3 tablespoons water**. Cook, stirring occasionally, until apples are tender, 5-7 minutes. Remove from heat and set aside to cool.



3. Make cheesecake batter

In the reserved bowl, microwave **white chocolate** and **1 tablespoon water** until melted, stirring every 30 seconds, about 60 seconds total. Stir until smooth.




Add **cream cheese**, **all of the sour cream**, and **remaining confectioners' sugar**. Use an electric mixer to beat until very smooth, about 2 minutes.



6. Finish & serve

Carefully remove **cheesecakes** from tins and discard liners. Spoon **apple pie compote** over top of **cheesecakes**. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com    **#marthaandmarleyspoon**