

## Apple Cheesecake

### Crust

1 cup butter  
2/3 cup sugar  
2 cups flour  
½ tsp vanilla

Cream butter and sugar. Add vanilla and flour to butter mixture and blend well. Knead to form crust. Press into bottom and 3/4-way up sides of a 9" spring-form pan.

### Filling

1 8 oz package cream cheese  
1/3 cup sugar  
1 tsp vanilla  
1 egg

Beat together and pour over crust

### Topping

6 apples peeled and thinly sliced  
1/3 cup sugar  
1 tsp cinnamon  
Lemon juice

Combine, mix well and pour over cheese mixture. Push down crust even with filling. Place spring-form pan on cookie sheet to catch drips. Bake at 450F for 10 minutes, then at 400F for 25 minutes. Remove from oven and cool.

Melt slightly ½ cup red current jelly. Cool slightly and spoon over apples.