

The  
Perfect  
Purée®  
OF NAPA VALLEY



## Green Apple Maple Syrup Cheesecake

10 oz. The Perfect Purée Green Apple Puree  
1 lb. cream cheese  
4 oz. heavy cream (40% milkfat)  
1 egg  
3 oz. maple syrup  
1 cup graham cracker crumbs



1. Preheat oven to 400°F.
2. Mix cream cheese (at room temperature) with cream and egg. Add in Green Apple Puree and maple syrup.
3. Pour a fine layer of graham cracker crumbs in bottom of mold. Pour in mix. Cook at 400°F for 10 minutes and then cook at 310°F for 30 minutes. Serve plain or with a fruit topping.



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