



Apple Butter Cheesecake

CRUST:

2 cups (204g) graham cracker crumbs, 12-13 full sheets, crushed

½ teaspoon cinnamon

½ cup (1 stick (113g) unsalted butter, melted

FILLING:

2 packages 98 ounces each) cream cheese, softened

1 cup (200g) granulated sugar

2 cups (476g) heavy cream

¾ teaspoon fresh lemon juice

½ cup (120g) **D&Co. Kitchen Ohio Apple Butter**

[preheat a 9-inch springform pan with nonstick cooking spray. In a medium bowl, combine cracker crumbs and cinnamon. Add the melted butter to the crumbs. Using a fork, mix well (You want every crumb coated in the butter as this will be the glue that holds it together). Pour the graham cracker crumbs into the sprayed springform pan. Pat them flat with your hand or the bottom of a kitchen glass, including up the sides. Place in the refrigerator to chill as you make the filling. In a large mixing bowl, beat the cream cheese and sugar on medium speed with a hand-held mixer until creamy and smooth. Add in the heavy cream and lemon juice. Beat for 1-2 minutes, or until the mixture becomes fluffier. Pour the cheesecake mixture into the prepared crust. Top with a large dollop of **Ohio Apple Butter**. Using a knife or an offset spatula, swirl

the apple butter into the filling, being careful not to scrape the crust. Refrigerate until the filling is firm and cold, about 6 hours, up to overnight, before cutting and serving.

Apple Bellini

Orange slice cut in the middle

Ground cinnamon

White sugar

1 tablespoon **D&Co. Kitchen Ohio Apple Butter**

5 ounces prosecco

Run the orange slice around the rim of your Champagne flute to moisten. Alternatively, you can pour water onto a small plate and dip the rim into the water. In another small place, mix some ground cinnamon and sugar. Swirl the moistened rim of the flute into the mixture. Add the **Ohio Apple Butter** to the Champagne flute. Sprinkle a dash of ground cinnamon on the top. Fill halfway with prosecco. Stir to create one cohesive mixture. Top with more prosecco and gently give it a final stir. Enjoy!

Apple Butter French Toast

3 eggs

½ cup **D&Co. Kitchen Ohio Apple Butter**

1/3 cup heavy cream

½ teaspoon vanilla extract

Pinch of salt

8 slices of challah bread (about 1” thick)

2 tablespoons unsalted butter, divided

A tablespoon of canola oil, divided (or another neutral oil)

Maple syrup and powdered sugar, for serving

Whisk eggs, **Ohio Apple Butter**, heavy cream, vanilla, and a pinch of salt together in a shallow bowl or baking dish. Press one slice of challah bread into the egg mixture. Let it sit for a minute or two, then turn and repeat to coat the other side. Melt a small knob of butter (about 1 teaspoon) with a drizzle of canola oil in a large nonstick skillet over medium heat. Use a fork to lift each piece of challah up out of the egg mixture. Let some of the egg mixture drip off, then place bread in the hot skillet. Cook bread for 2-4 minutes per side until golden. Add more butter and canola oil a bit at a time between batches. Repeat this process – dipping each piece of challah into the batter until golden – until you’ve cooked all the French toast pieces. Serve immediately.

