



## Clabber Girl® Foodservice Recipes

### Royal Dutch Apple Cheesecake Squares

#### Ingredients:

- 18 oz. graham cracker crumbs
- 7 oz. granulated sugar
- 10 oz. butter, melted
- 4-1/4 cups apple juice
- 4-1/4 cups of cold milk
- 6 Tbsp. ground cinnamon
- 1 (4 lb.) package *Royal® Instant No Bake Cheesecake Filling*
- 5 cups fresh peeled, chopped apples
- 6 cups prepared whipped topping, divided (optional)

#### Prepare Graham Cracker Crust:

1. Preheat oven to 375 degrees F.
2. Blend graham cracker crumbs, sugar and butter.
3. Measure 11 ½ oz. portions of graham cracker mixture into each of 3, 12x10x2 inch half steam table pans. Press down firmly, covering the bottom of each pan.
4. Bake for 8 minutes. Cool Completely.

#### Prepare Filling:

5. Pour apple juice, cold milk and cinnamon into mixer bowl.
6. Add cheesecake filling. Mix on medium speed 1 minute.
7. Scrape down sides and bottom of mixer bowl. Mix on medium speed 2 additional minutes.
8. Stir in chopped apples.
9. Pour 3.33 pounds filling into each crust-lined pan.
10. Spread 2 cups prepared whipped topping over filling.
11. Chill at least 1 hour before serving.
12. Cut each pan 4x4 for 16, 3x2 inch squares per pan.



*Royal*

#### CLABBER GIRL CUSTOMER SERVICE

For more information please contact us. Our representatives will be happy to help you. Phone 812-232-9446 ext. 7270  
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