



Nonna Snowden Cooks

Cook, Skydive, Have Fun, Give Back



Bacon Pie Bacon

Nonna Snowden recommends you visit her at www.nonnasnowdencooks.com and watch her “how to” video on preparing several dishes. This recipe is a Nonna Snowden Cooks original. It is an Apple Crisp with bacon inside a delicious Cheese Cake or it is a Cheese Cake filled with an apple crisp that has a little crispy bacon mixed in! Nonna’s family and her co-workers love it!

Ingredients: [Graham Cracker Crust](#)

4 ½ cups graham cracker crumbs
1 Cup sugar
1 ½ cup melted butter
1 tsp cinnamon
Aluminum Pie Pan
Spring Form Pan

Preparation: [Graham Cracker Crust](#)

1. Crush into fine crumbs 4.5 cups of graham crackers
2. Mix the above ingredients in a bowl.
3. Spread part the mixture at the bottom of the aluminum tin pan. Make sure the graham cracker crumbs are pressed or mashed thoroughly together. This will create a crust.
4. Spread part of the mixture at the bottom and up the sides of the spring form pan. Make sure the graham cracker crumbs are pressed or mashed thoroughly together. This will create a crust.
5. Bake both pans (together is fine) at 325 degrees for 8-10 minutes. This will harden the crust.

Note: There should be graham cracker crumbs left over as you put some over the apple crisp.

Ingredients: [Apple Crisp Filling](#)

Enough apples to fill small aluminum pan (peel, core, and cut up apples)
1 lemon
1/3 cup honey
1 tsp cinnamon
½ tsp Molina: Mexican Vanilla Blend
4 cooked slices of bacon (bacon should be crispy and crushed)

Preparation: [Apple Crisp Filling](#)

1. Mix everything together. (Remember peel, core, and cut up apples)
2. Pour mixture into small aluminum pie pan
3. Top with left over graham cracker crust mixture
4. Bake at 375 degrees for 30 minutes or until apples are cooked through. Poke with fork to see if apples are soft.
5. Once cooked, let cool.



Nonna donates 50% of proceeds to JumpForTheRose.org.



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Bacon Pie Caken

Ingredients: [Cheese Cake \(batter\)](#)

- 4 Cream cheese packs
- 4 eggs
- 1 cup sour cream
- 1 cup sugar

Preparation: [Cheese Cake \(batter\)](#)

1. Soften cream cheese (leave it out of the refrigerator for a little while)
2. Place cream cheese packs, sour cream, and sugar in a mixing bowl.
3. Add 1 egg at a time mixing after adding each egg.
4. Mix thoroughly.

Ingredients: [Bacon Pie Caken](#)

- Sliced almonds
- 2 cooked bacon slices (crispy and crushed into bacon bits)

Putting it all Together: [Bacon Pie Caken](#)

1. Pour $\frac{1}{2}$ cream cheese mix into spring form pan.
2. After apple crisp cools, flip over into the spring form pan.
3. Top apple crisp with the other $\frac{1}{2}$ of cream cheese mixture. (Or rather pour cream mixture into the spring form pan over the apple crisp.)
4. Cook at 325 degrees for 55 min.
5. After 55 minutes, turn the oven off. Sprinkle sliced almonds and bacon on top of bacon pie caken.
6. Leave oven off, door open about 6 inches, leave bacon pie caken in the oven and let the pie and oven cool for 30 minutes.

