

CARAMEL GREEN APPLE CHEESECAKE

Makes 1 9" x 3-4" Cheesecake (springform pan) or 2 9" x 1.5-2" Cheesecakes (pie tins) |
Prep 15 min | Bake 45-55 min

INGREDIENTS

Crust

- 15 sheets graham crackers
- 1/3 cup butter (melted)
- Water, as necessary

Filling

- 32 oz Cream Cheese
- 1 cup granulated (white) sugar
- 4 eggs
- 1 tsp vanilla
- 2.5 tbsp TFA Green Apple Flavor

Topping

- 11 oz soft caramel candies (or your favorite recipe for caramel)
- ½ cup half and half
- 1 apple (optional)
- 1 stick (optional)



DIRECTIONS

1. Preheat oven to 325 F. Soften cream cheese by bringing to room temperature on countertop for one hour, or microwave carefully in 30 second intervals until a knife can slide through it with no effort.
2. Pulse graham crackers in a food processor, blender, or crush until they form sandy crumbs. Blend in melted butter. Add water until mixture holds together when pressed.

3. Press graham cracker mixture into base of springform pan, or into base and up sides of two pie tins.
4. In a separate bowl, blend soft cream cheese, sugar, vanilla, and TFA Green Apple Flavor until smooth.
5. Pour filling into prepared pan, or split evenly into two pans and place on middle rack of preheated oven for 50-55 minutes (until edges are set and center jiggles when moved, but is almost set).
6. Cool in refrigerator for 3-4 hours.
7. Unwrap caramels and place in microwave safe bowl with half and half. Microwave on high for 3-4 minutes. Stir until smooth.
8. Slice an apple horizontally, cutting off bottom $\frac{1}{2}$ - $\frac{1}{3}$. Insert stick in base of apple.
9. Dip apple in caramel, leaving some of the apple skin uncovered. Place on fully cooled cheesecake. Cover cheesecake in remaining caramel sauce, allowing it to drip down sides. Slice and serve immediately, or cover and refrigerate (keep plastic wrap or foil off from touching caramel sauce).