

CARAMEL APPLE CHEESECAKE

Yup, it's another cheesecake recipe! I'm not sure you can have too many though. This is a great recipe for the fall. It has all the wonderful flavors of fall in it, and is guaranteed to make you happy!

INGREDIENTS:

1 Can (21 oz.) Apple Pie Filling

3 Packages (8 oz.) Cream Cheese, at room temperature

$\frac{3}{4}$ Cup Sugar

$\frac{1}{4}$ teaspoon Vanilla

3 Eggs

$\frac{1}{2}$ Cup Caramel Topping (get the thickest you can find, like "hot caramel" topping)

20 Pecan Halves

$\frac{1}{4}$ Cup Chopped Pecans

DIRECTIONS:

Begin by making a Graham Cracker crust in your spring form pan.

Preheat oven to 350 degrees.

Remove the apple pie filling from the can and pour it into a bowl. Take a knife and slice the apples into reasonably small pieces, about the size of your pinky fingernail. Take $\frac{2}{3}$ of this mixture and spread it on top of the crust.

Beat the cream cheese until it is smooth, then slowly add the sugar, scraping the sides of the bowl as needed until it is smooth. Add the vanilla and mix a little longer. Add the eggs and mix until just combined. Pour this on top of the pie filling on your crust.

Bake for 40 to 45 minutes, or until the center of the cake is set. **CHECK THE TIME FOR THIS**

Cool to room temperature.

Mix the caramel together with the remaining apple pie filling. If it's too thick to spread well, put it in the microwave for a few seconds to soften it up. Spoon this topping over the top of the cheesecake and spread evenly.

Decorate the edge of the cake with Pecan halves, then sprinkle with the chopped pecans. Refrigerate until you are ready to serve.

Happy Halloween!