



Mini Apple Cheesecakes

INGREDIENTS

Cheesecake:

- 1 Cup Heavy Whipping Cream
- 1/2 Cup Powdered Sugar
- 8 oz. Cream Cheese (Softened)
- 1/2 Cup Light Brown Sugar
- 2 tsp Vanilla Extract

Apple Pie Filling:

- 3 Medium Apples (Diced)
- 1 Tbs Lemon Juice
- 2 Tbs Light Brown Sugar
- 1 Tbs Flour
- 1 tsp Cinnamon
- 1 tsp Maple Syrup
- 2 Tbs Water

Graham Cracker Crust:

- 1-3/4 Cup Graham Crackers
- 6 Tbs Butter (Melted)

INSTRUCTIONS

1. In a large mixing bowl beat heavy whipping cream and powder sugar until stiff peaks form. Set aside.
2. In a medium mixing bowl, combine cream cheese, brown sugar and vanilla extract and beat until well combined. Add this mixture to the heavy whipping cream mixture and gently fold to combine. Set aside.
3. Add diced apples, lemon, brown sugar, flour, cinnamon and maple syrup to a bowl and stir to combine. Heat this mixture over medium heat for 15-20 minutes until apples are soft - add 2 tablespoons of water to the sauce pan if needed to prevent apples from burning.
4. In a medium bowl, add crushed graham crackers with melted butter and mix until well combined.
5. **Assemble:** Press 2 tablespoons of graham cracker crust into the bowl of your jar or serving dish. Use a piping bag or gently spoon the cheesecake filling on top of the graham cracker crust.
6. Top the cheesecake with apple filling. Add one more dollop of the cheesecake filling to the top. Store in the refrigerator until ready to serve. Enjoy!