

Easy Mini Caramel Apple Cheesecakes

Servings: 12

Prep Time: 30min

Cook Time: 15min



Ingredients

- 1 cup cracker crumbs
- 2 tablespoons sugar
- 1/4 teaspoon ground cinnamon
- 3 tablespoons butter, melted

CHEESECAKE:

- 2 packages (227g each) cream cheese, softened
- 1/2 cup sugar
- 1 teaspoon vanilla extract
- 2 large eggs, lightly beaten

TOPPING:

- 1 large apple, peeled and finely chopped
- 1 tablespoon butter
- 1 tablespoon sugar
- 1/4 teaspoon ground cinnamon
- Dash ground cloves
- 1/2 cup butterscotch-caramel ice cream topping

Directions

1. Preheat oven to 175°C. Line 12 muffin cups with paper liners
2. In a small bowl, mix cracker crumbs, sugar and cinnamon; stir in melted butter. Spoon 1 rounded tablespoon crumb mixture into each muffin cup; press down with a narrow glass or spoon
3. In a large bowl, beat cream cheese and sugar until smooth. Beat in vanilla. Add eggs; beat on low speed just until blended. Pour over crusts
4. Bake until centers are set, 15-18 minutes (do not overbake). Cool in pan on a wire rack 30 minutes
5. Right before serving, in a small skillet, cook and stir apple with butter, sugar, cinnamon and cloves over medium heat until tender, 4-5 minutes; stir in caramel topping. Spoon over cheesecakes. Refrigerate leftovers