



Mini Caramel Apple Cheesecakes

makes 18-20 mini cheesecakes

Ingredients:

{crust}

10 graham cracker sheets – finely crushed (1- 1/3 cup)

2 1/2 Tablespoons granulated sugar

6 Tablespoons unsalted butter, melted

{streusel}

1/2 cup plus 2 Tablespoons flour

1/4 cup light brown sugar, packed

1/2 teaspoon cinnamon

1/4 teaspoon salt

4 Tablespoons cold, unsalted butter

{filling}

2 – 8 ounce pkgs cream cheese

2/3 cup granulated sugar

2 large eggs

1/4 cup sour cream

1 – 1/2 teaspoons vanilla

3 Granny Smith apples – peeled, cored & finely chopped

1/4 teaspoon cinnamon

2 teaspoons lemon juice

*caramel sauce

Directions:

- Preheat oven to 325 degrees
- In a medium bowl, mix together graham cracker crumbs & sugar.
 - Pour melted butter in, stir until evenly moistened.
 - Divide among 18 -20 paper lined cupcake cups. (I used a rounded Tablespoon)
 - Press into an even layer.
 - Bake 5 minutes - cool.
- For the streusel: In medium bowl, combine flour, brown sugar, cinnamon, salt. Add butter. (I used my fingers to break up the butter and to combine with the flour mixture. Should resemble lumpy, wet sand)
 - For the filling: Toss apples, cinnamon & lemon juice. Set aside.
- In mixer on low speed, cream the cream cheese with sugar until smooth.
 - Add eggs one at a time. Blend in sour cream & vanilla.
- To assemble: Fill 3/4 full. Divide apples over cheesecake layer. Finish with a heaping Tablespoon of streusel.
- Bake 22-25 minutes. Cool 30 minutes before placing in fridge for 3 hours. Peel off liners. Drizzle tops with caramel.

*Refrigerate up to 3-5 days.

