



DESSERTS

CARAMELIZED APPLE CHEESECAKE

This no-bake cheesecake is easy to prepare and a great dessert to share with family and friends. Washington apples give it that fresh flavor and crunch, leave the peel on for extra texture and fiber!

SERVINGS:

6

INGREDIENTS:

200g Biscuits, crushed

125g Butter, melted

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- 1/2 Cup Lemon Juice
- 1/4 tsp Pink Salt
- 2 Washington apples, thinly sliced
- 1/4 Cup Pecans, toasted
- 1/2 Cup Caramel Sauce

INSTRUCTIONS:

To prepare the base:

1. Mix biscuit crumbs with melted butter. Press into a 20-cm round pan. Smooth the top and chill for 2 hours.

To prepare the filling:

1. In a mixing bowl add cream cheese, icing sugar, salt, and vanilla bean. Mix using an electric mixer on medium to high speed.
2. In a separate bowl whisk heavy cream until light and fluffy. Fold in whipping cream and lemon juice to the cream cheese mixture. Continue to mix until well incorporated.

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4. Spread the mixture on top of the chilled biscuit base. Freeze for 1 hour. Remove from freezer and arrange apple slices on top. Drizzle with caramel sauce upon serving. Garnish with toasted pecans.

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