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☐ 1/2 stem Vanilla Bean

☐ 2 sheets Gelatin

- ☐ 200g Icing Sugar
- ☐ 1/2 Cup Lemon Juice
- ☐ 1/4 tsp Pink Salt



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Pour the gelatin mix into the cream cheese mixture. Blend well.

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



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