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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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