

Caramel Apple Cheesecake

From Monica Leisten

1 - can / 21 oz. Wilderness Apple Fruit Filling
1 - 9" or 10" Graham cracker crust
2 - pkg's. / 8 oz. Cream cheese, softened
1/2 - cup sugar
1/4 - tsp. Vanilla extract
2 - eggs
1/4 - cup caramel topping
12 - half pecans
2 - Tbsp's. Chopped pecans

Directions:

Preheat oven to 350 degrees.

Reserve 3/4 cup of apple filling. Spoon remaining filling into crust.

Beat together cream cheese, sugar and vanilla until smooth. Add eggs and beat well. Pour over apple filling. Bake for 35 minutes or until center is set. Let cool.

Mix reserved apple filling and caramel topping in a small saucepan. Heat, about 1 minute. Arrange apple slices around outside edge of cheesecake. Spoon caramel sauce onto the cheesecake and spread evenly. Decorate with pecan halves around the edge. Sprinkle with chopped pecans. Refrigerate until ready to serve.

Makes 8 to 12 servings.