



# CARAMEL APPLE CHEESECAKE IN JARS

RECIPE BY STACI PERRY (RANDOM SWEETNESS BAKING BLOG)

🔪 PREP: 25 min COOK: 35 min  
 🕒 TOTAL: 1 hr MAKES: 12, 4 oz jars

## APPLES

- 1 1/2 cups peeled, cored, diced apples
- 1/2 teaspoon ground cinnamon
- 1 tablespoon apple brandy (Calvados), optional

## CRUST

- 1 cup graham cracker crumbs
- 1 tablespoon white sugar
- 1 tablespoon brown sugar
- 1/4 cup pecan pieces
- 2 tablespoons butter, melted

## FILLING

- 2, 8 ounce packages cream cheese, softened
- 1/2 cup sugar
- 2 tablespoons all-purpose flour
- 2 eggs, lightly beaten, room temperature
- 1/2 teaspoon vanilla
- 1 (11 oz bag) package caramels, unwrapped
- 1/4 cup evaporated milk

## TOPPING

- 1/4 cup chopped pecans
- Leftover caramel sauce from crust
- Dried apple chips (optional)

1. Stir together diced apples, cinnamon, and apple brandy. Set aside to macerate.
2. Mix graham cracker crumbs, white sugar, brown sugar, pecans, and melted butter. Drop a few tablespoons of crust into bottom of each jar. Press down lightly.
3. Set jars on a cookie sheet or bar pan and bake at 250° for 5 minutes. Remove from oven.
4. Melt caramels and evaporated milk, stirring until creamy. Spoon a layer of warm caramel on top of each crust. Use extra caramel to drizzle on top before serving.
5. Place softened cream cheese in the bowl of a mixer. Use paddle attachment to beat on medium-high speed until smooth, approximately 2 minutes. Turn mixer off and scrape sides of bowl down two times during the process.
6. Add sugar and flour. Beat 2 minutes, scraping down sides of bowl. Pour in eggs and vanilla and beat 2 minutes on low speed, scraping down the sides a couple of times.
7. Gently fold in macerated apples. Scoop cheesecake batter into jars, leaving 1/2 inch from the top.
8. Bake jars on pan at 250° for 30 minutes, or until centers are no longer jiggly. Turn oven off and keep door open. Let cheesecakes rest to room temperature.
9. Chill jars in refrigerator a few hours before sealing.
10. Before serving, warm up the leftover caramel sauce and drizzle into each jar. Sprinkle with pecan pieces and top with apple chips. Store sealed jars in refrigerator up to 5 days.