

CHEESECAKE STUFFED BAKED APPLES

6 APPLES (HONEY CRISP FOR SWEETNESS)

8 OUNCES CREAM CHEESE, SOFTENED

¼ CUP OF SUGAR

1 TEASPOON VANILLA

1 EGG

1 TEASPOON OF CINNAMON

OPTIONAL: GRAHAM CRACKER CRUMBS, CARAMEL SAUCE,
PECANS

*CUT APPLE TOPS OFF AND SCOOP OUT INSIDES
(DISCARD CORE AND SEEDS – TOSS OUTSIDE FOR THE BIRDS
TO ENJOY 😊)

*IN MEDIUM BOWL CREAM TOGETHER CRÈME CHEESE AND
SUGAR UNTIL SMOOTH

*MIX IN VANILLA, EGG AND CINNAMON UNTIL SMOOTH

*FILL EACH APPLE 2/3 FULL WITH CHEESECAKE MIXTURE
(SUPPOSE WE ADD A FEW FRESH BERRIES IN THE MIXTURE)

*PLACE FILLED APPLES ON BAKING SHEET WITH SPACE
BETWEEN APPLES

*BAKE IN PREHEATED OVEN ON 375 FOR 20-25 MINUTES

*SERVE AT ROOM TEMPERATURE OR CHILLED

*ADD TOPPINGS – NUTS, CRUMBLES GRAHAM CRACKERS,
CARAMEL SAUCE, CHOCOLATE SAUCE, FRESH BERRIES