

# CARAMEL APPLE CHEESECAKE SALAD

## Ingredients

- 2 (8-ounce) packages cream cheese, softened
- 1 cup caramel sauce, plus more for garnish
- 1 cup powdered sugar
- 2 tsp vanilla extract
- ½ tsp ground cinnamon
- 2 cups heavy cream
- 8 Honeycrisp apples, cored and chopped into 1/4-inch pieces
- 1 (9-inch) graham cracker pie crust, broken into pieces

## Directions

1. Gather all ingredients.
2. Beat together cream cheese, caramel sauce, powdered sugar, vanilla, and cinnamon in a large bowl using an electric mixer until creamy. Add heavy cream and continue beating on medium-high for about 2 minutes or until thickened and fluffy.
3. Gently fold in apples until combined.
4. Cover and chill at least 2 hours or until thickened.
5. Just before serving, gently fold in graham cracker crust pieces. Drizzle with additional caramel sauce, if desired.