

CARMEL APPLE CHEESE CAKE

1 can (21 oz.) COMSTOCK APPLE FRUIT PIE FILLING
DIVIDED

1 10 inch GRAHAM CRACKER CRUST

2 8 oz. PKGS CREAM CHEESE (SOFTENED)

$\frac{1}{2}$ CUP SUGAR

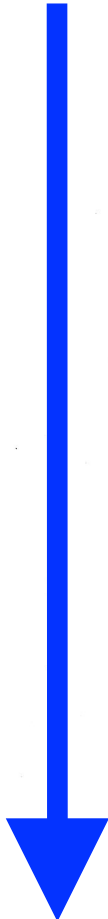
$\frac{1}{4}$ tsp. VANILLA 2 eggs $\frac{1}{4}$ cup Carmel Topping

12 HALF PECANS PLUS 2TBS CHOPPED PECANS

PREHEAT OVEN TO 350. RESERVE $\frac{3}{4}$ CUP APPLE FILLIN
SPOON REMAINING FILLIN INTO CRUST. BEAT CREAM
CHEESE, SUGAR & VANILLA UNTIL SMOOTH. ADD EGGS
& BEAT WELL. POUR OVER APPLE FILLING. BAKE 35
MINUTES. COOL.

~~MIX~~

(over)



MIX RESERVED APPLE FILLING & CARMEL TOPPING.
HEAT 1 MINUTE. ARRANGE APPLE SLICES
AROUND OUTSIDE OF CHEESECAKE. SPOON
CARMEL SAUCE ONTO THE CHEESECAKE & SPREAD
EVENLY. DECORATE WITH PECAN HALVES AROUND
EDGE. SPRINKLE WITH CHOPPED PECANS.
REFRIGATE...

AUNT MARGARET