

CopyCat Applebee's Apple Chimi Cheesecake

Ingredients

2 (9-inch) flour tortillas
1/4 cup granulated sugar
1/2 teaspoon cinnamon
3 ounces cream cheese, softened
1/2 teaspoon vanilla extract
1/3 cup finely chopped, peeled apple
Oil for frying
Vanilla ice cream (optional)
Caramel topping (optional)

Directions

Let tortillas stand at room temperature while making filling.

Mix sugar and cinnamon and set aside.

Using a fork, mash cream cheese with vanilla extract, stirring until smooth.

Stir in apple. Spoon filling down centers of tortillas, leaving 1 1/2 inches at top and bottom.

To enclose filling, fold top and bottom onto cream cheese; roll up.

Heat oil over medium heat in skillet about 1/2 inch deep.

Fry tortillas on both sides until golden.

Turn out onto paper towel and immediately into cinnamon sugar.

Serve plain or with ice cream and topping.