

# 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.