

Dessert

Caramel Apple Dessert

Kraft Foods

Relish Magazine - November 2010

Servings: 16

Preparation Time: 15 minutes

Start to Finish Time: 5 hours 15 minutes

60 (about 2 cups) vanilla wafers, finely crushed

1/3 cup butter, melted

1 package (8 oz) cream cheese, softened

1/4 cup sugar

3 1/4 cups milk, divided

1 tub (8 oz) whipped topping, thawed and divided

2 packages (3.4 oz) vanilla flavor instant pudding

1/2 cup caramel ice cream topping, divided

1 red apple, chopped

1 green apple, chopped

1/4 cup peanuts, chopped

Mix the wafer crumbs and butter. Press onto the bottom of a 13x9-inch pan.

Beat the cream cheese, sugar and 1/4 cup of the milk with a mixer until well blended.

Stir in one cup of the whipped topping.

Spread the mixture over the crust.

Beat the pudding mixes and remaining milk with a whisk for 2 minutes.

Stir in 1/4 cup of the caramel topping.

Spoon over the cream cheese layer.

Top with the remaining whipped topping.

Refrigerate 5 hours or until firm.

Top with the apples, nuts and remaining caramel topping just before serving.

Per Serving (excluding unknown items): 270 Calories; 17g Fat (56.4% calories from fat); 4g Protein; 26g Carbohydrate; 1g Dietary Fiber; 33mg Cholesterol; 176mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Fruit; 0 Non-Fat Milk; 3 Fat; 1 1/2 Other Carbohydrates.