Caramel Apple Cheesecake

4 -7 in. rounds

**Graham cracker crust**

**Apple filling**

1 C. Apple pie filling

1 Large Apple (peeled, cored and diced)

 Combine the filling and the apple and set aside

**Cheesecake filling**

18 oz. Cream Cheese

2/3 C. Brown sugar

5 t. Flour

4 Eggs

1 ¼ t. Cinnamon

1 ¼ t. Vanilla

¾ t. Nutmeg

2/3 C. Whipping cream

 Cream together on low speed the cream cheese, brown sugar and flour until smooth.

Add egg slowly while mixing to keep smooth, scrape often.

Add the vanilla while mixing, scrape and add the cinnamon and nutmeg and slowly add the heavy cream while mixing. Scrape and mix for 1 more minute.

In the bottom of each pan pour some of the cheesecake mixture to cover the crust.

On the top of the cheesecake mix you will place the apple mixture then top with the rest of the cheesecake mixture.

Remember that you are making four small cheesecakes!!!!!!