

Caramel-Apple Cheesecake



What You Need

1-1/2 cups HONEY MAID Graham Cracker Crumbs
1/4 cup butter, melted
3/4 cup sugar, divided
3/4 tsp. Ground cinnamon, divided
4 pkg. (8 oz. each) PHILADELPHIA Cream Cheese, softened
4 eggs
3 Gala apples, chopped (about 4 cups)
15 KRAFT Caramels
1 Tbsp. Water

Make It

HEAT oven to 350°F.

COMBINE graham crumbs and butter; press onto bottom of 13x9-inch pan.

MIX 2 Tbsp. sugar and 1/2 tsp. cinnamon; reserve for later use. Beat cream cheese with remaining sugar and cinnamon with mixer until well blended. Add eggs, 1 at a time, mixing on low speed after each just until blended. Pour over crust.

TOSS apples with reserved sugar mixture; spoon over cheesecake batter.

BAKE 45 min. or until center is almost set. Cool. Refrigerate 4 hours.

MICROWAVE caramels and water in microwaveable bowl on HIGH 45 sec. or until sauce is smooth when stirred. Drizzle over cheesecake just before serving.