



Candy Apple Cheesecake Pops

Yield: 32 servings

Ingredients:

1 Whole Sara Lee® New York Style Pre-Sliced High-Rise Cheesecake (16 slices)
2 C Candy apple coating
1 C Pecans
1/2 C Brown sugar
1/4 tsp Salt
1/4 tsp Cinnamon
2 Tbsp Water
1 C Dried apple pieces, chopped
32 Lollipop sticks

Directions:

1. Cut cheesecake into 2-inch triangles and insert a lollipop stick into each. Set aside.
2. Line a baking sheet with parchment and set aside.
3. Add brown sugar, salt, cinnamon and water to a saucepan and bring to a boil.
4. Add pecans, stirring constantly, and cook mixture for about 3 minutes, or until the liquid cooks down to glaze the pecans.
5. Pour pecans on the parchment-lined baking sheet and allow to cool.
6. Once pecans are completely cool, coarsely chop and set aside.
7. Coat cheesecake pieces with candy apple coating.
8. Top with candied pecans and apple pieces.

Recipe and photo courtesy of Sara Lee Frozen Bakery