

Mini Apple Cheesecake Tacos

FROM THE KITCHEN OF
DEBBIE MACOMBER



Cinnamon and sugar-dusted crispy shells get filled with a creamy cheesecake filling and topped with homemade apple pie filling. These are a fun, two-bite dessert, and perfect for any party! The fillings can be made up to two days ahead, but the taco shells need to be made just before serving.

Makes 20

Ingredients

Apple Pie Filling:

½ cup water
1 tablespoon cornstarch
1 large Granny Smith apple, diced small
¼ cup brown sugar
¼ teaspoon ground cinnamon
Pinch nutmeg

Cheesecake Filling:

4 ounces cream cheese, room temperature
1/3 cup powdered sugar
1 Tablespoon milk
½ teaspoon vanilla extract

Taco Shells:

4-5 soft taco sized flour tortillas
½ cup sugar
1 ½ teaspoons ground cinnamon
1 quart peanut or vegetable oil for frying

Directions

In a small saucepan, whisk water and cornstarch until smooth. Heat over medium heat just until it begins to thicken, whisking occasionally. Stir in apples, brown sugar, cinnamon and nutmeg. Continue to cook for 8 to 10 minutes, stirring occasionally, until very thick and apples are tender. Let cool to room temperature.

In a medium bowl, use a handheld mixer to cream together the cream cheese, powdered sugar, milk and vanilla until very smooth. Transfer to a piping bag (fitted with a decorative tip, if desired), seal top with a twist tie, then refrigerate until ready to use.

(If making ahead, fillings can be refrigerated for up to two days. Two hours before serving, proceed with remaining instructions.)

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Directions Continued...

Heat oil in a heavy-bottomed pot or Dutch oven until it reaches 350°F.

Meanwhile, use a 3-inch round cookie cutter to cut circles out of the tortillas. In a small bowl, toss sugar and cinnamon together. Place a fork in the bowl and set aside. Place a muffin tin upside down on the counter next to the cinnamon-sugar bowl.

Once oil is up to temperature, fold one tortilla circle into a taco shape and gently hold tops together with heat-proof tongs (or secure tops with a toothpick). Lower into the oil, continuing to hold with tongs, for 20 to 30 seconds, until crisp and just beginning to brown. Lift out of the oil, let the excess drip back into pot, then transfer to the cinnamon-sugar bowl. Use the fork to toss and coat well. Transfer to the upside down muffin tin (placing between the wells) to cool and maintain shape. Repeat with remaining tortillas. (If making ahead, shells can be left at room temperature, uncovered and unfilled, for 2 hours.)

Just before serving, pipe cheesecake filling into the tacos, then top with apple pie filling. Serve immediately.