

Apple Gingerbread Cheesecake Parfait

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Ingredients (makes 4):

1 Milky Way candy bar
1 TBSP butter
1 apple
1 TBSP sugar
1/4 tsp cinnamon
10 oz cream cheese, softened
3 TBSP apple juice
5 TBSP sugar
1/2 tsp cinnamon
3 cups gingerbread, chopped

My Caramel Apple Gingerbread recipe **HERE:**

<https://www.bakinginatornado.com/2023/10/escaping-troubled-waters.html>

Directions:

- *Place the candy bar in the freezer for 30 minutes, then take out, chop, and set aside.
- *Core, peel, and chop the apple. Melt the butter in a small skillet over medium heat. Add the apple, 1 TBSP sugar and 1/4 tsp cinnamon. Cook and stir for about 5 minutes, just until the apple starts to soften. Refrigerate to cool.
- *Beat the cream cheese with the apple juice, 5 TBSP sugar, and 1/2 tsp cinnamon.
- *Divide the chopped gingerbread into the bottom of 4 short (8 oz) rocks or juice glasses. Press lightly.
- *Add an apple layer onto the gingerbread. Spoon or pipe the cream cheese mixture onto the apple layer.
- *Top with the chopped candy pieces. Refrigerate.