

Cheesy Caramel Apple Pie

1 can	Pie filling, apple (21 oz.)
8 oz	Cream cheese, fat free
1/2 cup	Sugar, granulated
1 tsp	Lemon juice
1 tsp	Vanilla extract
3/4 cup	ReddiEgg Real Egg Product



Preheat oven to 350 degrees. Place pie crust on baking sheet. Pour 1/2 of apple pie filling into crust and spread evenly. Set aside. With a mixer, beat together cream cheese, sugar, lemon juice and vanilla until fluffy. Add Egg Product, mix thoroughly. Pour filling over apple layer. Bake for 30-35 minutes or until center is almost set. Cool. Prior to serving, garnish with remaining apple and caramel syrup. **Makes 8 servings.**

Calories = 166
Fat = 0.5 grams
Cholesterol = 2 milligrams