Carmel Apple Dessert

Description

Summary

Yield: 16
Prep Time: 5 hours
Category: Desserts

Ingredients

- 60 Nilla wafers, finely crushed, (2 cups)
- 1/3 cup butter, melted
- 1 pkg cream cheese (8 oz packages), softened
- 1/4 cup sugar
- 3 1/4 cups milk, divided
- 1 whipped topping, divided
- 2 pkgs vanilla flavor instant pudding
- 1/2 cup caramel ice cream topping
- 1 red and green apples

Instructions

Mix Nilla wafer crumbs and butter; press into bottom of 13x9 inch pan.

Beat cream cheese, sugar, and 1/4 cup milk with mixer until well blended. Stir in 1 cup whipped topping; spread over crust.

Beat pudding and remaining milk with whisk about 2 minutes. Stir in 1/4 cup caramel topping. Spoon over cream cheese mixture; top with remaining whipped topping.

Refrigerate 5 hours or until firm. Top with diced apples and remaining caramel topping just before serving.

Notes