

My Favorite No-Bake Caramel Apple Treat That Comes Together in Minutes

How I Make Caramel Apple Dessert Cups That Taste Like Fall in Every Bite



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15 min

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INGREDIENTS

- 8 oz cream cheese, softened
- 1/2 cup powdered sugar
- 1 teaspoon vanilla extract
- 1/2 teaspoon cinnamon
- 1/4 teaspoon nutmeg (optional)
- 1 1/2 cups whipped topping (like Cool Whip)
- 2 cups apple pie filling (store-bought or homemade)
- 1/2 teaspoon ground cinnamon
- 1 cup crushed graham crackers
- 1/4 cup melted butter
- 1/2 cup caramel sauce (plus more for drizzling)

DIRECTIONS

- 1.** Make the : Graham Cracker Base combine the crushed graham crackers with melted butter in a bowl and stir until the mixture resembles wet sand. This forms the buttery "crust" layer. I spoon about 1-2 tablespoons into the bottom of each cup and lightly press it down.
- 2.** Whip the : Cream Cheese FillingIn a separate bowl, I beat the softened cream cheese with powdered sugar, vanilla, cinnamon, and nutmeg until smooth. Then I gently fold in the whipped topping to keep it light and fluffy.
- 3.** Warm and : Spice the ApplesIf I'm using canned apple pie filling, I stir in a bit of extra cinnamon to amp up the fall flavor. I also chop the apple slices into smaller chunks for easier layering and eating.
- 4.** Assemble the : LayersNow the fun part-layering! I spoon a layer of the cream cheese filling over the graham cracker base, then add a spoonful of the cinnamon apples, followed by a generous drizzle of caramel sauce. I repeat the layers if my cups are tall enough, then finish with more whipped topping, crushed grahams, or caramel drizzle.
- 5.** Chill or : Serve Right AwayI like to pop the assembled cups in the fridge for about 15-30 minutes so they firm up a bit, but they're also great served immediately. They keep well for a day or two if covered and refrigerated.

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