



Caramel Apple Cheesecake Churro Tacos

Chef Gabe Garcia, Little G's Treats

Serves 12

Ingredients

12 street taco sized flour tortillas (approx. 4" diameter size)
1 8oz block of cream cheese at room temp
1 cup white sugar – (divided in to 2 ½ cups)
1 tablespoon lemon juice
1 sleeve of graham crackers, crushed (about 8 crackers)
2 tablespoons caramel sauce or dulce de leche
3 granny smith apples (medium sized)
1 tablespoon cinnamon (divided in to 1 teaspoon and 2 teaspoon)
½ cup brown sugar
2 tablespoons butter
1 can aerosol whipped cream
1 bottle dulce de leche for drizzling
Oil for frying

Instructions

1. Wash, peel and dice granny smith apples into about 1-inch pieces.
2. Add butter to a medium sized sauté pan on medium-to-medium high heat and melt with brown sugar and 1 teaspoon of cinnamon.
3. Add diced apples, cook until tender while stirring occasionally to make sure the apples are coated and don't burn (about 4-5 minutes) and remove from heat.
4. In a large mixing bowl or stand mixer add cream cheese, ½ cup of white sugar, crushed graham crackers, lemon juice and caramel/dulce de leche sauce and whisk on medium for 1-2 minutes or until fully incorporated.
5. With a spatula, place the cheesecake mixture into a large piping bag or plastic freezer bag and store in the fridge until ready to use.
6. In a quart sized plastic freezer bag, add the remaining ½ cup of white sugar and remaining 2 teaspoons of cinnamon and set aside for after frying the tortillas.
7. In a large pot add an inch of frying oil and turn on medium-high heat. Once oil is hot (about 325 °F — this takes about 5-6 minutes), add 1-2 flour tortillas at a time and cook until each side is golden. This takes about 30 seconds to 1 minute each side. Don't overcrowd the pot as they tend to stick together and sometimes they like to puff up



If they do, you can leave them fluffy or push them down with your tongs to keep them flat in the oil.

8. Remove tortillas from oil with tongs and place into the freezer bag with the cinnamon sugar and give it a good couple of shakes to make sure both sides are coated.
9. To form the tortilla shells, you can either fold them in half with your hands or place inside a taco holder. Be careful while taking this step as they will be HOT! Continue to fry and coat the remaining tortillas.
10. Allow the tortilla shells to cool to room temperature (about 20-30 minutes) and then cut a medium sized hole in the piping bag/freezer bag and squeeze filling into the shells.
11. Top with a good spoonful of the caramel apple pieces, whipped cream, drizzle with dulce de leche and enjoy!

