

## **Caramel Apple Quesadillas**

2 Granny Smith Apples- peeled and thinly sliced  
½ cup chopped walnuts  
1 teaspoon cinnamon/sugar  
1 teaspoon lemon juice  
3 T butter, divided  
½ (8oz) package cream cheese, softened  
¼ cup powdered sugar  
4 Mission Burrito size flour tortillas  
½ cup bottled caramel sauce  
Vanilla Ice Cream

Toss together first four ingredients.

Melt 1 T butter in skillet on medium high heat, add apple mixture, sauté 5-8 minutes or until tender. Remove from skillet, wipe clean.

Stir together cream cheese and powdered sugar until smooth.

Spread mixture evenly on one side of each tortilla, top with apple mixture, fold tortilla in half.

Melt 1 T butter in skillet, cook 2 quesadillas 2 minutes on each side or until golden brown.

Drizzle with caramel sauce, top with ice cream.