

Apple Pie Lasagna

Servings: 12 **Prep:** 45 min **Cook:** 25 min **Total:** 4 hr

Ingredients

Apple Pie Filling

- **2 lb** apples, diced and peeled *(Granny Smith, Honey Crisp or similar)*
- **2 Tablespoons** fresh lemon juice
- **1/2 cup** brown sugar, packed
- **1 cup** sugar
- **1/3 cup** cornstarch
- **1 teaspoon** ground cinnamon
- **1/4 teaspoon** ground nutmeg
- **2.5 cups** water

Oatmeal Crust

- **1 cup** unsalted butter
- **1/2 cup** light brown sugar, packed
- **2 teaspoons** vanilla extract
- **3/4 teaspoon** cinnamon *(optional)*
- **3 cups** quick cooking oats
- **2/3 cup** chopped pecans

Cream Cheese Layer

- **14 oz** cream cheese, room temperature
- **1/2 cup** unsalted butter, room temperature
- **1.5 cup** powdered sugar
- **2 teaspoons** vanilla extract
- **2.5 cups** whipped cream (Cool Whip)

Topping

- **2.75 cups** whipped cream (Cool Whip) *(2 1/2 to 3 cups)*
- caramel sauce *(to drizzle on top)*
- pecans *(for decoration)*

Instructions

Apple Pie Filling

1. Core, peel and cut apples into chunks. Toss with lemon juice to coat and prevent browning; set aside.
2. Stir together sugars, cornstarch, cinnamon, and nutmeg in a large saucepan. Whisk in water until dissolved. Bring to a boil over medium-high heat, then reduce heat slightly and simmer for 2 minutes. Add the apples, bring back to a boil over medium-high heat, then reduce to low and simmer, stirring occasionally, for 10-12 minutes until the apples soften and the sauce thickens. Remove from heat and let cool to room temperature.

To Make the Oatmeal Crust

3. Melt butter over medium heat, then stir in brown sugar until dissolved.
4. Add vanilla, cinnamon, and pecans and stir until combined.
5. Turn heat to low and add quick cooking oats. Cook on low for about 2 minutes, or until well combined.
6. Reserve about 1/3 to 1/2 cup of the oat-pecan mixture for topping.

7. Grease the bottom of a 9 x 13 inch dish and press the remaining mixture into the bottom of the pan. Place in the fridge to firm.

Vanilla Cream Cheese Layer

8. Beat softened cream cheese, butter, and vanilla for 2 minutes. Add powdered sugar and mix until smooth and creamy. Fold in whipped cream and spread the mixture over the crust. Place in the fridge.
9. When the apple pie filling has cooled to room temperature, spread it over the cream cheese layer with a spoon and place in the fridge to set completely.
10. Top with 2 1/2 to 3 cups whipped cream and smooth the top. Drizzle caramel sauce over the whipped cream layer and swirl it in with a wooden skewer.
11. Sprinkle remaining oat crumbs on top and garnish with pecans.

Generated by Recipe Bro