

Blackstone Caramel Apple Pie Cheesecake Quesadillas

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A flat-top griddle dessert with cinnamon-brown-sugar apples, sweet cheesecake filling, crispy flour tortillas, caramel drizzle, and optional vanilla ice cream.

Details

- Yield: 4 to 6 servings
- Prep time: 10 min
- Cook time: 15 min
- Total time: 25 min
- Meal type: Dessert
- Appliances: Flat top griddle
- Allergens: Wheat, Dairy

Dietary Notes

Contains flour tortillas, butter, cream cheese, and optional ice cream. Can be made gluten-free with gluten-free tortillas.

Cinnamon Apple Pie Filling

Dice the apples small so they soften quickly on the griddle and fit neatly inside the quesadillas.

Ingredients

- 3 medium apples, diced small (Granny Smith and Honeycrisp are a good mix)
- 4 tablespoons butter
- 1/3 cup packed brown sugar
- 1 teaspoon ground cinnamon
- 1 pinch ground nutmeg
- 1 pinch salt
- 1 teaspoon vanilla extract
- 1 teaspoon cornstarch
- 1 tablespoon water

Steps

1. Preheat the griddle to medium heat.
2. Melt the butter on the griddle, then add the diced apples. Cook for 3 to 4 minutes, stirring often.
3. Add the brown sugar, cinnamon, nutmeg, salt, and vanilla. Cook for another 3 to 5 minutes, until the apples soften and the sugar becomes syrupy.
4. Mix the cornstarch and water into a slurry, then stir it into the apple mixture. Cook for 30 to 60 seconds until glossy and thickened.
5. Move the apple filling to a cooler zone of the griddle or transfer it to a bowl.

Cheesecake Filling

Blackstone Caramel Apple Pie Cheesecake Quesadillas continued

Ingredients

- 6 ounces cream cheese, softened
- 2 tablespoons powdered sugar or brown sugar
- 1/2 teaspoon vanilla extract

Steps

1. In a bowl, mix the softened cream cheese, sugar, and vanilla until smooth and spreadable.

Quesadilla Assembly and Finish

Ingredients

- 4 large flour tortillas
- Butter or neutral oil, as needed for crisping the tortillas on the griddle
- Caramel sauce, as needed for serving
- Cinnamon sugar, as needed for serving
- Vanilla ice cream or whipped cream, optional

Steps

1. Spread the cheesecake filling over half of each tortilla.
2. Spoon the warm apple pie filling over the cheesecake layer, then fold each tortilla in half.
3. Reduce the griddle to medium-low heat. Add a thin layer of butter or oil.
4. Cook each folded quesadilla for 2 to 3 minutes per side, until golden brown and crisp.
5. Let rest for 2 minutes, then cut into wedges.
6. Dust with cinnamon sugar, drizzle with caramel sauce, and serve with vanilla ice cream or whipped cream if desired.

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