

Sara Lee (R) Apple Maple Cheesecake

2 tablespoons butter or margarine
2 medium tart cooking apples, peeled and sliced (2 cups)
1/3 cup maple-flavored syrup
1 tablespoon light brown sugar
1 teaspoon cornstarch
1 teaspoon ground cinnamon
1 Sara Lee Original Cheesecake, cut into 6 wedges, thawed
1 cup chopped walnuts
Slivered apple for garnish

In large skillet, melt butter over medium heat. Add sliced apples; cook, stirring occasionally, 5 minutes or just until tender. In small bowl, combine maple-flavored syrup, sugar, cornstarch and cinnamon. Add to apples in skillet. Cook, stirring frequently, 2-3 minutes or until syrup is bubbly and slightly thickened. Cook 1 minute more. Remove from heat; refrigerate 10 minutes. Spoon apple mixture over cheesecake; sprinkle with walnuts. Garnish with slivered apple. Makes 6 servings.