

Caramel Apple Cheesecake Bars

Prep time 20 mins
Cook time 40 mins
Total time 1 hour

These Caramel Apple Cheesecake Bars are the perfect fall dessert! Loaded with thick caramel sauce, tender apples and covered in a cinnamon brown sugar cheesecake filling!

Serves: 16 squares

Ingredients

- ¼ cup butter, melted
- 1¼ cup graham cracker crumbs
- 2 Granny Smith apples, peeled and diced (or another tart apple)
- 16 oz (2 packages) cream cheese, room temperature
- ½ cup brown sugar
- ¼ cup thick caramel sauce or Dulce de Leche
- 1 teaspoon cinnamon
- 2 eggs
- 1 teaspoon vanilla
- Whipped cream and caramel sauce for garnish



1. Preheat oven to 350 degrees F and line a 9x9" square pan with parchment paper.
2. Combine butter and graham cracker crumbs and press firmly into the bottom of the pan. Bake for 10 minutes or just until dry. Set aside.
3. Meanwhile, beat cream cheese until smooth. Add brown sugar and beat on high until smooth and fluffy, about 3-4 minutes. Add caramel, cinnamon, eggs, vanilla and beat until smooth.
4. Stir in apples.
5. Spread cream cheese mixture over crust and bake at 350 degrees F for 30 minutes or just until center is set (it may still jiggle slightly but will look dry). Remove to come to room temperature, then refrigerate until chilled, at least 4 hours.
6. Top with whipped cream and additional caramel sauce if desired before serving.