

Cheesecake Bars with Praline Crumb Caramel

- Prep Time 25 min
- Total Time 3 hr 35 min
- Servings 36

Cookie Base and Topping

- pouch (1 lb 1.5 oz) Betty Crocker™ sugar cookie mix
- 1/2 cup cold butter or margarine
- 1/2 cup chopped pecans
- 1/2 cup toffee bits



Filling

- 2 packages (8 oz each) cream cheese, softened
 - 1/2 cup sugar
 - 2 tablespoons Gold Medal™ all-purpose flour
 - 1/2 cup caramel topping
 - 1 teaspoon vanilla
 - egg
- 1 Heat oven to 350°F. Spray bottom and sides of 13x9-inch pan with cooking spray. Place cookie mix in bowl; cut in butter using pastry blender or fork until mixture is crumbly. Reserve 1 1/2 cups mixture for topping. Press remaining mixture in bottom of pan. Bake 10 minutes.
 - 2 Meanwhile, in large bowl, beat cream cheese, sugar, flour, 1/4 cup of the caramel topping, vanilla and egg with electric mixer on medium speed until smooth.
 - 3 Spread cream cheese mixture evenly over partially baked cookie base. Sprinkle with reserved crumb topping, pecans and toffee bits.
 - 4 Bake 35 to 40 minutes or until light golden brown. Cool 30 minutes. Refrigerate about 2 hours or until chilled. Drizzle with remaining 1/4 cup caramel topping. For bars, cut into 9 rows by 4 rows. Store covered in refrigerator.