

Treasure Barrel

Caramel Apple Cheesecake Bars – Sweet, Creamy Dessert

20 min Prep time	**35 min** Cook time	**55 min** Total time
12 Servings	**Medium** Difficulty	**American** Cuisine

Ingredients

Crust

- [ ] 1 1/2 cups graham cracker crumbs
- [ ] 1/4 cup melted butter
- [ ] 2 tbsp brown sugar

Cheesecake Filling

- [ ] 16 oz full-fat cream cheese, softened
- [ ] 1/2 cup granulated sugar
- [ ] 2 large eggs
- [ ] 1 tsp vanilla extract
- [ ] 1 tbsp lemon juice

Caramel Apple Topping

- [ ] 2 large apples, peeled and sliced thin
- [ ] 1/4 cup butter
- [ ] 1/2 cup brown sugar
- [ ] 1 tsp cinnamon
- [ ] 1/4 tsp nutmeg
- [ ] 2 tbsp caramel sauce (store-bought or homemade)

Instructions

1. Preheat oven to 325°F (165°C). Mix graham crumbs, melted butter, and brown sugar; press into the bottom of a 9×13 inch pan.
2. Bake crust for 8 minutes, then let it cool while you prepare the filling.
3. Beat cream cheese and sugar until smooth, add eggs one at a time, then stir in vanilla and lemon juice.
4. Pour filling over the cooled crust, smooth the top, and bake for 25-30 minutes until the center is just set.
5. Meanwhile, melt butter in a skillet, add sliced apples, brown sugar, cinnamon, and nutmeg; cook until apples are tender and caramelized, about 8 minutes.
6. Spread the apple caramel over the baked cheesecake, drizzle extra caramel sauce, and let the bars cool to room temperature before chilling for at least 2 hours.

Nutrition per serving

340 kcal	6 g	38 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- Allow the bars to come to room temperature before slicing for cleaner cuts.
- If you prefer a less sweet bar, reduce the brown sugar in the crust by half.
- A pinch of sea salt on the caramel glaze adds a subtle contrast.