



Caramel apple cheesecake bars

Ingredients

Crust

- 2 cups all-purpose flour
- 1/2 cup firmly packed brown sugar
- 1 cup (2 sticks) butter, softened

Cheesecake Filling

- 3 (8-ounce) packages cream cheese, softened
- 3/4 cup sugar, plus 2 tablespoons, divided
- 3 large eggs
- 1 1/2 teaspoons vanilla extract

Apples

- 3 Granny Smith apples, peeled, cored, and finely chopped
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg

Streusel Topping

- 1 cup firmly packed brown sugar
- 1 cup all-purpose flour
- 1/2 cup quick cooking oats
- 1/2 cup (1 stick) butter, softened

Drizzle

- 1/2 cup caramel topping for drizzling after baking

Directions

1. Preheat oven to 350 degrees F.
2. In a medium bowl, combine flour and brown sugar. Cut in butter with a pastry blender (or two forks) until mixture is crumbly. Press evenly into a 9×13 baking pan lined with

heavy-duty aluminum foil. Bake 15 minutes or until lightly browned.

3. In a large bowl, beat cream cheese with 3/4 cup sugar in an electric mixer at medium speed until smooth. Then add eggs, one at a time, and vanilla. Stir to combine. Pour over warm crust.
4. In a small bowl, stir together chopped apples, remaining two tablespoons of sugar, cinnamon, and nutmeg. Spoon evenly over cream cheese mixture.
5. For the streusel topping: In a small bowl, combine all ingredients. I like to really combine it by using my clean hands to thoroughly combine the butter into the mixture.
6. Sprinkle Streusel topping over apples. Bake 40-45 minutes, or until filling is set. Drizzle with caramel topping and let cool. Serve cold and enjoy! Make 16 servings.

Recipe courtesy of Jill Arthur, Senior Client Relations Manager. Have a recipe you'd like to share? Send it to Ryan at rthompson@macnet.com.