

Zucchini Bread Recipes

Caramel Apple Cheesecake Bars

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

Ingredients

Crust

- [ ] 1 1/2 cups all-purpose flour
- [ ] 1/2 cup unsalted butter, melted
- [ ] 1/4 cup brown sugar
- [ ] Pinch of salt

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

Apple Caramel Topping

- [ ] 2 large apples, peeled and thinly sliced
- [ ] 1/2 cup caramel sauce
- [ ] 2 tbsp brown sugar
- [ ] 1/4 tsp ground cinnamon

Instructions

1. Preheat the oven to 350°F (175°C). In a bowl, combine flour, melted butter, brown sugar, and salt; press the mixture into the bottom of a greased 9×13-inch pan.



2. Bake the crust for 10-12 minutes, until lightly golden. While it bakes, beat the softened cream cheese with sugar until smooth, then add eggs one at a time, followed by vanilla and lemon juice.



3. Pour the cheesecake batter over the warm crust, spreading evenly. Return to the oven and bake for 20-25 minutes, until the edges are set but the center still jiggles slightly.



4 While the cheesecake bakes, toss the apple slices with brown sugar, cinnamon, and a drizzle of caramel sauce; arrange the apples on top of the cheesecake layer.



5 After removing the pan, drizzle any remaining caramel over the apples. Let the bars cool to room temperature, then chill for at least two hours before slicing.



Nutrition per serving

280 kcal	5 g	30 g	16 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a softer crust, reduce the baking time by two minutes.
- For a deeper caramel flavor, warm the caramel sauce before drizzling.
- A light dusting of powdered sugar adds a pretty finish.