



Long Livo

Caramel Apple Cheesecake Bars

20 min

Prep time

8

Servings

30 min

Cook time

Medium

Difficulty

50 min

Total time

American

Cuisine

Ingredients

Crust

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

Filling

- ☐ 16 oz cream cheese, softened
- ☐ 1/2 cup granulated sugar

- ☐ 2 large eggs
- ☐ 1 tsp vanilla extract
- ☐ 1 tbsp lemon juice
- ☐ 1 cup thinly sliced Granny Smith apples

Caramel Topping

- ☐ 1/2 cup caramel sauce (store-bought or homemade)
- ☐ 1 tbsp butter

Instructions

- 1 Preheat the oven to 325°F (165°C). In a bowl, combine flour, brown sugar, melted butter, and salt; stir until the mixture resembles coarse crumbs.
- 2 Press the crust mixture evenly into the bottom of a 9×13-inch baking pan; bake for 10 minutes until lightly golden.
- 3 While the crust bakes, whisk together cream cheese and sugar until smooth; add eggs one at a time, then stir in vanilla and lemon juice.
- 4 Gently fold the apple slices into the cheesecake batter, then pour over the pre-baked crust.
- 5 Return the pan to the oven and bake for 25-30 minutes, or until the center is just set with a slight jiggle.
- 6 Remove from oven; while still warm, drizzle the caramel sauce mixed with butter over the top, allowing it to melt and spread.
- 7 Let the bars cool completely on a wire rack, then refrigerate for at least 2 hours before slicing.

Nutrition per serving

320 kcal

Calories

6 g

Protein

30 g

Carbs

18 g

Fat

Tips & notes

- Allow the bars to reach room temperature before serving for optimal flavor.
- If the caramel hardens too quickly, gently re-warm it in a microwave for 10-15 seconds.
- For a richer crust, toast the flour in a dry skillet for a minute before mixing.