



Long Livo

Caramel Apple Crisp Mini Cheesecakes

20 min

Prep time

12

Servings

25 min

Cook time

Easy

Difficulty

45 min

Total time

American

Cuisine

Ingredients

Crust

- ☐ 1 cup graham cracker crumbs
- ☐ 1/2 cup rolled oats
- ☐ 3 tbsp melted butter
- ☐ 2 tbsp brown sugar

Filling

- ☐ 12 oz cream cheese, softened
- ☐ 1/4 cup granulated sugar
- ☐ 1 egg

- ☐ 1 tsp vanilla extract
- ☐ 1 cup diced Granny Smith apples
- ☐ 1 tbsp lemon juice
- ☐ 1/2 tsp cinnamon

Topping

- ☐ 1/2 cup rolled oats
- ☐ 2 tbsp brown sugar
- ☐ 3 tbsp butter, melted
- ☐ 1/4 cup caramel sauce (store-bought or homemade)

Instructions

- 1** Preheat the oven to 350°F (175°C). In a bowl combine graham cracker crumbs, oats, brown sugar, and melted butter; press the mixture into the bottoms of a 12-cup muffin tin.
- 2** In a large mixing bowl beat the cream cheese and granulated sugar until smooth, then add the egg and vanilla; mix until just combined.
- 3** Toss diced apples with lemon juice and cinnamon, then fold them gently into the cream cheese batter.
- 4** Spoon the batter over each crust, filling each cup about three-quarters full.
- 5** Bake for 18-20 minutes, until the edges are set but the center still has a slight wobble.
- 6** While the cheesecakes bake, mix oat topping ingredients (oats, brown sugar, melted butter) until crumbly.
- 7** Remove the cheesecakes from the oven, sprinkle the oat crumble evenly, then drizzle warm caramel sauce over each.
- 8** Allow to cool in the tin for 10 minutes, then transfer to the refrigerator to chill for at least two hours before serving.

Nutrition per serving

280 kcal

Calories

5 g

Protein

25 g

Carbs

18 g

Fat

Tips & notes

- Let the cream cheese sit out for 30 minutes before mixing for a smoother texture.
- If you prefer a softer topping, add a splash of milk to the oat crumble mixture.
- For extra depth, swirl a touch of sea salt into the caramel before drizzling.