

Choco Fever Dream

Caramel Apple Cheesecake Bars

20 min Prep time	**30 min** Cook time	**50 min** Total time
8 Servings	**Medium** Difficulty	**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	6 g	30 g	18 g
Calories	Protein	Carbs	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.