

Choco Fever Dream

Caramel Apple Crisp Mini Cheesecakes

20 min Prep time	**25 min** Cook time	**45 min** Total time
12 Servings	**Easy** Difficulty	**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	5 g	25 g	18 g
Calories	Protein	Carbs	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.