Bubbie's Space

Caramel Apple Cheesecake Bars





Ingredients

Crust:
- 1½ cups graham cracker crumbs
- ¼ cup brown sugar
- ½ cup (1 stick) melted butter

Cheesecake Layer:
- 16 oz cream cheese, softened
- ½ cup granulated sugar
- 2 large eggs
- 1 tsp vanilla extract
- ⅓ cup sour cream

Apple Topping:
- 2 cups apples, peeled and diced (Granny Smith or Honeycrisp)
- ¼ cup brown sugar
- 1 tsp ground cinnamon
- ¼ tsp nutmeg (optional)
- 1 tbsp lemon juice

Crumble Topping:
- ½ cup all-purpose flour
- ¼ cup brown sugar
- ¼ cup rolled oats (optional)
- ¼ tsp cinnamon
- ¼ cup cold butter, cubed

Finishing Touch:
- Caramel sauce, for drizzling

Directions

1. Preheat oven to 325°F (165°C). Line a 9×13-inch baking pan with parchment paper.
2. **Make the crust:** In a bowl, mix graham cracker crumbs, brown sugar, and melted butter. Press evenly into the pan and bake for 8–10 minutes. Set aside to cool slightly.
3. **Make the cheesecake layer:** Beat cream cheese and sugar until smooth. Add eggs one at a time, then mix in vanilla and sour cream. Pour over the crust.
4. **Prepare the apples:** Toss diced apples with brown sugar, cinnamon, nutmeg (if using), and lemon juice. Spoon evenly over the cheesecake layer.
5. **Make the crumble topping:** In a bowl, mix flour, brown sugar, oats (if using), and cinnamon. Cut in cold butter until crumbly. Sprinkle over the apples.
6. **Bake** for 40–45 minutes, until set and lightly golden. Cool completely, then refrigerate for at least 2 hours (or overnight) before cutting into bars.
7. Drizzle with caramel sauce before serving.

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