

Plate Dream

Caramel Apple Cheesecake Bars

20 min Prep time	**30 min** Cook time	**50 min** Total time
12 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Crust

- [ ] 1 1/2 cups graham cracker crumbs
- [ ] 3 tbsp melted butter
- [ ] 2 tbsp brown sugar

Filling

- [ ] 16 oz full-fat cream cheese, softened
- [ ] 1/2 cup granulated sugar
- [ ] 2 large eggs
- [ ] 1 tsp vanilla extract
- [ ] 1 cup thinly sliced apples (mix of Granny Smith and Fuji)
- [ ] 1 tbsp lemon juice

Caramel Topping

- [ ] 1/2 cup brown sugar
- [ ] 1/4 cup butter
- [ ] 1/4 cup heavy cream
- [ ] Pinch of sea salt

Instructions

1. Preheat the oven to 325°F (165°C). In a bowl, combine graham cracker crumbs, melted butter, and brown sugar; press into the bottom of an 8×8-inch pan.
2. Bake the crust for 8 minutes, then let it cool while you prepare the filling.
3. In a large mixer, beat the softened cream cheese until smooth. Add sugar, then eggs one at a time, mixing gently. Stir in vanilla, lemon juice, and the sliced apples.
4. Pour the filling over the cooled crust, spreading evenly. Bake for 25-30 minutes, until the center is just set and the edges are lightly golden.
5. While the bars bake, make the caramel: melt butter and brown sugar in a saucepan over medium heat, whisk until smooth. Remove from heat, slowly stir in heavy cream and sea salt.
6. Allow the bars to cool completely, then drizzle warm caramel over the surface. Chill for at least 1 hour before slicing.

Nutrition per serving

310 kcal	6 g	32 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- For a deeper apple flavor, sauté the apple slices with a dash of cinnamon before adding to the filling.
- If the caramel thickens too quickly, re-warm gently over low heat—just like the quick snap of fire crackers.
- A light dusting of powdered sugar adds a decorative finish.