

## Caramel Apple Cheesecake Bars

(gluten free)

### Ingredients

#### Crust

- 15oz of Pamela's gluten free graham crackers
- 1/2 cup (1 stick) unsalted butter, melted
- 3 tablespoons white sugar

#### Cheesecake Filling

- 3 packages (8 ounces EACH) full fat cream cheese, softened
- 3/4 cup white sugar
- 3 large eggs
- 1 and 1/2 teaspoons vanilla paste
- 1/4 teaspoon salt

#### Apple Layer

- 3 large granny smith apples, peeled, cored, and finely chopped
- 1 teaspoon lemon juice
- 2 tablespoons light or dark brown sugar
- 1/2 teaspoon cinnamon
- 1/4 teaspoon nutmeg
- \*\*or use 3/4 tsp apple pie spice in place of all seasonings

#### Streusel

- 1 cup brown sugar, firmly packed
- 1 cup Cup4Cup gluten free flour
- 1/2 cup quick cooking oats
- 1/2 cup (1 stick) unsalted butter at room temperature, cut into small cubes
- Optional 1/4 cup pecans, finely chopped

**Caramel Sauce**, homemade or store-bought

#### Instructions for the Crust

1. Preheat oven to 350 degrees F. Line a 9 x 13 pan with parchment paper.
2. Begin by placing the graham crackers into a blender. Pulse until all the crackers are crumbs. Add in the sugar and melted stick of butter and mix until combined.
3. Press the graham cracker mix into the pan until even and firm. Bake for 8 minutes.

### **Instructions for Cheesecake filling**

1. While the crust is baking, prepare your cheesecake filling. Begin by beating the three packages of SOFTENED cream cheese and 3/4 cup white sugar together. Beat on low and even speeds. Once smooth, add the eggs, vanilla, and salt. Beat until incorporated and smooth, being careful not to over beat the mix.
2. Let the mix sit until the crust has baked and slightly cooled (it should still be warm but not hot). Pour the cheesecake mixture evenly over the slightly cooled crust.

### **Apple filling**

1. Mixed the peeled, cored, and finely chopped apples with the lemon juice. Toss with brown sugar, cinnamon, and nutmeg.

### **Streusel**

1. Mix the brown sugar, flour, quick oats, and finely chopped pecans together.
2. Add the cubed butter to the dry ingredients. Incorporate by gently mixing the ingredients together with your hands until the butter holds all the dry ingredients together.

### **Assembling, Cooking, and Serving the Apple Cheesecake Bars**

1. Spoon the apples evenly over the cheesecake layer. Sprinkle the streusel topping evenly over the bars.
2. Bake for 30 minutes at 350 degrees F or until filling is set. Remove from the oven and let stand at room temperature for 1 hour. Transfer to the fridge for 2 hours.
3. When ready to serve, use the parchment paper to pull the cheesecake bars out of the pan. Cut into bars.
4. Drizzle with caramel sauce and enjoy!

Original recipe from: <https://www.chelseasmessyapron.com/caramel-apple-cheesecake/>