

Helergon Kitchen

Caramel Apple Cheesecake Bars – Easy Sweet Dessert

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
- [ ] 1/4 cup granulated sugar
- [ ] 6 tbsp unsalted butter, melted

Cheesecake Filling

- [ ] 16 oz cream cheese, softened
- [ ] 1/2 cup sour cream
- [ ] 1/3 cup brown sugar
- [ ] 2 large eggs
- [ ] 1 tsp vanilla extract

Apple Caramel Topping

- [ ] 3 medium apples, thinly sliced
- [ ] 2 tbsp butter
- [ ] 1/4 cup brown sugar
- [ ] 2 tbsp caramel sauce
- [ ] 1 tsp lemon juice
- [ ] Pinch of sea salt

Instructions

1. Preheat the oven to 325°F (165°C). Combine graham cracker crumbs, sugar, and melted butter; press the mixture firmly into the bottom of a 9×13-inch pan.
2. Beat cream cheese until smooth, then add sour cream, brown sugar, vanilla, and eggs one at a time, mixing gently until just combined.
3. Pour the cheesecake mixture over the crust, smoothing the top with a spatula.
4. Bake for 25-30 minutes, until the center is set but still slightly wobbly. Remove and let cool on a wire rack.
5. Meanwhile, melt butter in a skillet over medium heat, add apple slices, brown sugar, lemon juice, and a pinch of salt; cook until apples are soft and caramelized, about 8 minutes.
6. Spread the warm apple caramel over the cooled cheesecake layer, drizzle additional caramel sauce, and refrigerate for at least 2 hours before slicing.

Nutrition per serving

310 kcal	5 g	34 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- Allow the bars to chill completely before cutting for clean edges.
- If the crust browns too quickly, cover with foil during baking.
- Feel free to sprinkle toasted pecans on top for extra texture.