

Caramel Apple Cheesecake Bars with Streusel Topping

<http://www.foodnetwork.com/recipes/paula-deen/caramel-apple-cheesecake-bars-with-streusel-topping-recipe-1946982>

Graham cracker crust:

- 2 cup graham cracker crumbs (I used 1 cup graham crackers (1 sleeve) & 1 cup pumpkin spice sandwich cookies (6 cookies))
- 1/2 cup white sugar
- 1 stick butter, softened

Cheesecake filling:

- Two 8-ounce packages cream cheese, softened
- 1/2 cup sugar
- 2 large eggs
- 1 T cinnamon
- 1 teaspoon vanilla extract

Apple topping:

- 3 medium Granny Smith apples, peeled, cored and finely chopped (to taste - may need more or less)
- 1 T cinnamon
- 1/4 teaspoon ground nutmeg
- 2 T sugar

Streusel Topping:

- 1 cup firmly packed brown sugar
- 1/2 cup all-purpose flour
- 1/2 cup quick cooking oats
- 1/2 stick butter, softened

Directions

1. Preheat oven to 350 degrees F.
2. In a food processor crumb up the cookies and graham crackers. Dump in a bowl and add sugar. Cut in butter until mixture is crumbly. Press evenly into a 9 x 13 inch baking pan **lined with heavy-duty aluminum foil**. Bake 15 minutes or until lightly browned.
3. In a large bowl, beat cream cheese with 1/2 cup sugar in an electric mixer at medium speed until smooth. Then add eggs, 1 at a time, cinnamon, and vanilla. Stir to combine. Pour over warm crust.
4. In a small bowl, stir together chopped apples, remaining 2 tablespoons sugar, cinnamon, and nutmeg. Spoon evenly over cream cheese mixture.
5. Combine streusel topping in a bowl. Sprinkle over the apples.
6. Bake 40 – 50 minutes, or until filling is set. Totally depends on oven, mine took about 50 minutes.