



♥ RECIPE

## Cinnamon Apple Cheesecake Bars

*Author:* Lindsay *Prep Time:* 15 minutes *Cook Time:* 32 minutes

*Total Time:* 47 minutes *Yield:* 16 Square Bars *Category:* Dessert

*Method:* Oven *Cuisine:* American

### Description

With layers of chewy oatmeal cookies, spiced cheesecake filling, and cinnamon apples, these **Apple Cheesecake Oatmeal Cookie Bars** are the perfect fall dessert. Easy & great for making ahead too!

### Ingredients

#### OATMEAL COOKIE BASE

3/4 cup butter  
3/4 cup light brown sugar  
1/4 cup sugar  
1 egg  
2 tsp vanilla extract  
2 tsp cinnamon  
1/4 tsp nutmeg  
1 3/4 cup flour  
2 tsp cornstarch  
1 tsp baking soda  
2 1/2 cups Old Fashioned Oats

#### CHEESECAKE FILLING

8 oz cream cheese  
1/4 cup sugar  
1/4 cup brown sugar  
1 egg  
1 tsp cinnamon  
1/4 tsp vanilla

## APPLE FILLING

2 apples, peeled and thinly sliced, then chopped  
1/4 cup firmly packed light brown sugar  
1/2 teaspoon ground cinnamon  
1/8 teaspoon ground nutmeg

## Instructions

1. Preheat oven to 350 degrees.
2. Cream butter and sugars together until light and fluffy, about 3-4 minutes.
3. Mix in egg and vanilla extract.
4. Add cinnamon, nutmeg, flour, cornstarch and baking soda to a medium sized bowl and combine.
5. With the mixer on low speed, add flour mixture to butter and sugar mixture.
6. Stir in old fashioned oats. Dough will be thick.
7. To make the cheesecake filling, beat the cream cheese and sugars together.
8. Add egg, cinnamon and vanilla and mix until well combined.
9. To make the apple filling, combine chopped apples, brown sugar, cinnamon and nutmeg. Toss to coat.
10. Line a 9×9 square pan with parchment paper.
11. Spread just over half of the cookie dough into the bottom of the pan.
12. Spread cheesecake mixture evenly over oatmeal cookie base.
13. Add apple mixture evenly on top of cheesecake.
14. Crumble the remaining cookie dough on top of the apples.
15. Bake for 32-34 minutes. Edges should be lightly browned, center may still be a bit jiggy but will firm as it cools.
16. Allow to cool completely in refrigerator before slicing. Store in covered container in refrigerator.

## Nutrition

**Serving Size:** 1 Bar   **Calories:** 327   **Sugar:** 20.3 g   **Sodium:** 137.3 mg   **Fat:** 14.4 g

**Carbohydrates:** 43 g   **Protein:** 5.1 g   **Cholesterol:** 60.5 mg

*Find it online: <https://www.lifeloveandsugar.com/cinnamon-apple-oatmeal-cheesecake-cookie-bars/>*