

Caramel Apple Crisp Cheesecake

Today I'm going to show you how to make crispy caramel apple cheesecake .

It's full of cheesy apples and it's really simple to make .

INGREDIENTS :

⇒ For the crust:

- 1 cup graham cracker crumbs.
- 1/2 cup rolled oats .
- 1/2 cup melted butter .
- 1/2 cup graham cracker crumbs.

⇒ For the cheesecake filling:

- 2 PKG cream cheese , softened .
- 1/4 cup brown sugar .
- $\frac{1}{4}$ cup granulated white sugar .
- 1 teaspoon cinnamon powder .
- 2 teaspoons vanilla extract .
- 2 tablespoons corn starch .
- a pinch of ginger .

⇒ For the Apple Crisp Topping:

- 1/2 cup brown sugar .
- 1/2 cup all-purpose flour .
- 1/2 cup rolled oats .
- 1 tsp cinnamon .
- 2 tbsp coconut oil .
- 2 large apples , thinly sliced .
- Caramel topping .

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INSTRUCTIONS :

- STEP I _ Preheat oven to 350 degrees F .
- STEP II _ Combine graham cracker crumbs , melted butter , brown sugar and rolled oats . and press the batter inside the bottom of springform pan .
- STEP III _ Bake for 4 minutes , then set aside to cool .
- STEP IV _ Using an electric mixer , blend cream cheese , sugar (brown and white) , vanilla, cinnamon , cornstarch and ginger , mix well .
- STEP V _ Now , pour this mixture on top of your crust , then arrange the thinly sliced apple on top of the cheesecake in a single layer.
- STEP VI _ For topping use Apple Crisp , and return to oven for 40 more minutes/
Refrigerate overnight and serve it cool .
ENJOY !!!