

Caramel Cheesecake

Apple

Crisp

All of the sweet and caramelly goodness of a traditional apple crisp, baked on graham cracker crust cheesecake and topped off with a dollop of softly whipped cream or vanilla ice cream and caramel sauce.

Ingredients

Graham/Oats Crust:

$\frac{1}{4}$ cup brown sugar

1 cup graham cracker crumbs

$\frac{3}{4}$ cup rolled oats

$\frac{1}{2}$ cup melted butter

Cheesecake:

2 8oz package softened cream cheese

2 tbsp corn starch

$\frac{1}{4}$ cup brown sugar

$\frac{1}{4}$ cup white sugar

$\frac{1}{8}$ tsp ginger

2 tsp vanilla extract

$\frac{1}{2}$ tsp cinnamon

Apple Crisp Topping:

$\frac{1}{4}$ cup all purpose flour

$\frac{1}{4}$ cup rolled oats

$\frac{1}{4}$ cup brown sugar

$\frac{1}{2}$ tsp cinnamon

2 tbsp coconut oil

2 medium to large apple, peeled and thinly sliced

Caramel Topping, if desired

Prep time 20 mins

Cook time 40 mins

Total time 1 hour