

The Downtown Dish

Decadent Delights

Recipe Credit: Pinterest

Category: Dessert

Pumpkin Caramel Streusel Cheesecake Bars

Ingredients:

Crust

1 and 1/2 cups (~10-11 full sheets) cinnamon graham cracker crumbs

1/4 cup white sugar

1 tablespoon brown sugar

6 tablespoons butter, melted

Cheesecake

2 packages (8 ounces each) full fat cream cheese, at room temperature

1/2 cup + 2 tablespoons white sugar

1 teaspoon vanilla extract

2 large eggs

1/2 cup + 2 tablespoons pumpkin puree (not pumpkin pie filling, not entire can)

1/2 teaspoon cinnamon

1 teaspoon pumpkin pie spice

Streusel and Topping

1/2 cup brown sugar, packed

1/2 cup white flour

1/4 cup quick cooking oats

1/4 teaspoon cinnamon

1/4 cup butter, softened (not melted)

1 teaspoon vanilla extract

Salted or plain caramel to top bars with caramel topping of choice



Instructions:

Preheat the oven to 350 degrees F. Line an 8 x 8 baking pan with parchment paper (leave an overhang to be able to pull out these bars easily) and set aside.

In a bowl, combine the crust ingredients and mix until a thick dough forms. Press evenly into the bottom of the 8 x 8 baking pan..

CONTINUED ON PAGE 2

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CONTINUED FROM PAGE 1

In another bowl, combine the cream cheese, (VERY important it is at room temperature for a smooth texture. Leave out for at least an hour before baking. Microwaving the cream cheese will give it a bumpy texture) sugar, and vanilla. Beat with hand mixers until completely smooth and creamy. Add in the eggs, one at a time, and beat until each is combined



Remove 1 and 1/2 cups of this mixture and pour on top of the prepared crust.

Add the pumpkin puree, cinnamon, and pumpkin pie spice to the remaining cheesecake mixture and stir until completely combined.

Careful not to combine the two layers, pour the pumpkin layer on top of the plain cheesecake layer.

Streusel

In the same bowl you used for the crust, stir together the brown sugar, white flour, quick cooking oats, and cinnamon. Add in the butter and vanilla and mix together until well combined. Avoid melting the butter entirely as it makes the streusel too wet. Sprinkle this streusel topping evenly over the pumpkin cheesecake layer.

Place in the oven and bake for 50-55 minutes or until the cheesecake has set.

Allow to cool for about an hour and then place in the fridge for 1-2 hours.

Top each bar with caramel topping of choice.