

DINNERLY



Apple Crisp Cheesecake Bars with Cinnamon Streusel Topping

 1h  2 Servings

When it comes to dessert, do you opt for something sweet and creamy or go for something fruity? Our opinion? Why choose. These bars are the best of both worlds with a crisp shortbread crust layered with velvety cheesecake, sweet sautéed apples, and buttery cinnamon streusel topping. It's all the sweet things we love, wrapped up in one tasty bar. We've got you covered! (2-p plan makes 16 bars; 4-p plan makes 24 bars.)

WHAT WE SEND

- 8 oz pkg cream cheese ⁷
- 4 oz mascarpone ⁷
- 3 oz pkg oats
- 5 oz pkg all-purpose flour ¹
- 10 oz pkg granulated sugar
- ¼ oz pkt ground cinnamon
- 1 apple

WHAT YOU NEED

- 1 stick (8 Tbsp) butter + more for greasing ⁷
- kosher salt
- 2 large eggs ³

TOOLS

- 8x8-inch baking dish
- microwave
- small saucepan

COOKING TIP

If you don't have a microwave, use a small saucepan to melt the butter on a stovetop in step 2.

ALLERGENS

Wheat (1), Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 220kcal, Fat 10g, Carbs 29g, Protein 2g

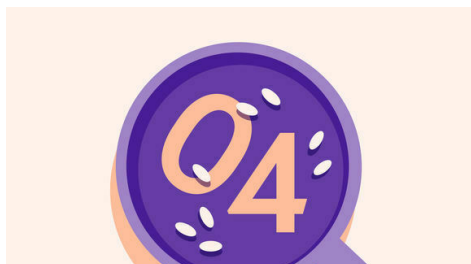


1. Prep ingredients

Preheat oven to 350°F with a rack in the center. Grease an 8x8-inch baking dish with **butter**.

In a medium bowl, set **cream cheese** and **mascarpone** out to soften until step 3.

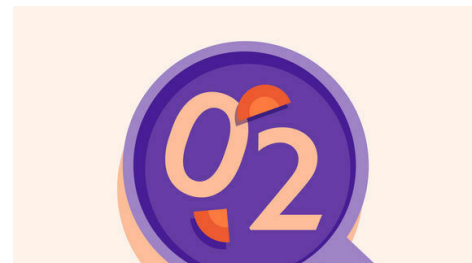
In a second medium bowl, stir to combine ½ cup oats, ¼ cup flour, ¼ cup sugar, and ½ teaspoon cinnamon. Cut 3 tablespoons of **butter** into cubes; add to bowl with flour mixture. Let soften until step 4.



4. Mix streusel & assemble

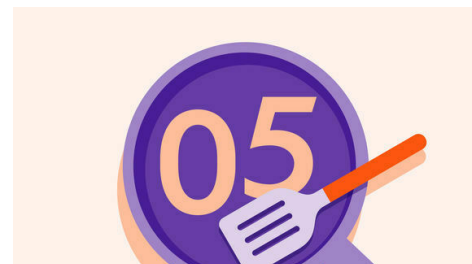
Using fingertips, rub **butter** into **oat-flour mixture** until well-blended and mixture resembles wet clumps of sand.

Pour **cream cheese filling** over crust. Evenly top filling with **caramelized apples** and sprinkle with **cinnamon streusel**.



2. Make & bake crust

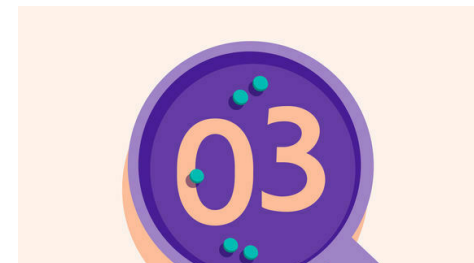
In a medium microwave-safe bowl, microwave **4 tablespoons butter** until melted, 30–60 seconds. Stir in **remaining flour**, ¼ cup sugar, and a pinch of salt with a fork until mixture resembles wet clumps of sand. Evenly press dough into prepared baking dish. Bake on center oven rack until golden-brown around the edges and crust looks set, 15–20 minutes. Remove from oven; let cool 5 minutes.



5. Bake & serve

Bake **bars** on center oven rack until filling is set, and edges are deep golden-brown, about 50 minutes. Let cool completely, then refrigerate for at least 2 hours.

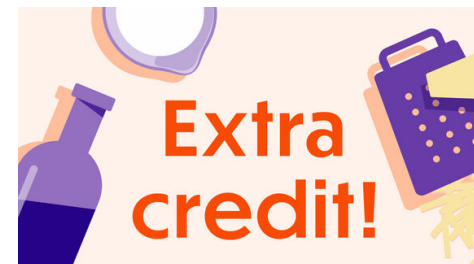
Cut **apple crisp cheesecake bars** into 16 squares and serve. Enjoy!



3. Prep apples & filling

Core **apple**; cut into ½ -inch pieces. Melt **1 tablespoon butter** in a small saucepan over medium high heat. Add **apples**, **2 tablespoon sugar**, and ½ teaspoon **cinnamon**; cook, stirring, until apples are caramelized and almost tender, about 3 minutes. Set aside to cool.

To bowl with **softened cream cheese and mascarpone**, whisk in **2 large eggs** and **remaining sugar** until smooth.



6. Serve it a la mode!

We love these bars on their own, but we never turn down a scoop of vanilla ice cream! Serve these alongside ice cream or a spoonfull of plain Greek yogurt drizzled with a bit of honey.