

Caramel Apple Cheesecake Cake - The Ultimate Fall Dessert

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OVEN
350°F

TIME
35 min

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INGREDIENTS

For the Apple Cake:

2 cups all-purpose flour

1 tsp baking soda

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

2 tsp ground cinnamon

$\frac{1}{2}$ cup unsalted butter, softened

1 cup granulated sugar

$\frac{1}{2}$ cup brown sugar

3 large eggs

1 tsp vanilla extract

$\frac{1}{2}$ cup buttermilk

2 cups peeled and diced apples (about 2-3 medium apples)

For the Cheesecake Layer:

16 oz cream cheese, softened

$\frac{3}{4}$ cup granulated sugar

... cup sour cream

2 large eggs

For the Caramel Sauce:

6 tbsp unsalted butter

$\frac{1}{2}$ cup heavy cream

... tsp salt

DIRECTIONS

- Step 1: Make the Apple Cake Layers: Preheat oven to 350°F (175°C). Grease and flour two 9-inch round cake pans.
- In a medium bowl, whisk together flour, baking soda, salt, and cinnamon. In a large mixing bowl, cream butter with both sugars until light and fluffy. Add eggs one at a time, mixing well, then stir in vanilla and buttermilk. Gradually mix in the dry ingredients just until combined. Fold in the diced apples.
- Divide batter evenly between prepared pans and bake for 30-35 minutes, or until a toothpick comes out clean. Let cool 10 minutes, then transfer to wire racks to cool completely.
- Step 2: Make the Cheesecake Layer: Preheat oven to 325°F (160°C). Grease a 9-inch springform pan and line the bottom with parchment.
- Beat softened cream cheese until smooth. Add sugar and sour cream; mix until creamy. Beat in eggs one at a time, then add vanilla extract.
- Pour batter into pan and bake for 40-45 minutes, until edges are set and center is slightly jiggly. Turn off oven, crack the door, and let cool inside for 1 hour. Then refrigerate for at least 4 hours or overnight.
- Step 3: Make the Caramel Sauce: In a medium saucepan over medium heat, melt the sugar while stirring constantly. Once golden brown, remove from heat and stir in the butter.
- Carefully whisk in heavy cream and salt (it will bubble up). Stir in vanilla. Let cool slightly before using.
- Step 4: Assemble the Cake: Place one apple cake layer

on a serving plate. Carefully add the chilled cheesecake layer. Top with the second apple cake layer.

10. Drizzle with caramel sauce, letting it drip down the sides. Chill for 30 minutes to set if desired.

TIPS FOR SUCCESS

Cool everything completely before assembling to avoid melting.

Use a serrated knife to level cake layers if needed.

Freeze cheesecake layer slightly to make stacking easier.

Store caramel in a jar in the fridge-it reheats beautifully.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/caramel-apple-cheesecake-cake-the-ultimate-fall-dessert/>