

Easy Caramel Apple Cheesecake with Buttery Crust and Spiced Topping

1 1/2 cups graham cracker crumbs



OVEN
325°F

TIME
10 min

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INGREDIENTS

For the Crust:

1 1/2 cups graham cracker crumbs

1/4 cup sugar

1/4 cup melted butter

For the Cheesecake:

2 packages (8 oz each) cream cheese, softened

1 cup granulated sugar

1 teaspoon vanilla extract

3 large eggs

1/2 cup sour cream

For the Caramel Apple Topping:

2 medium apples, peeled, cored, and sliced thin

1/2 cup brown sugar

1 tablespoon butter

1/2 teaspoon cinnamon

1/4 teaspoon nutmeg

1/2 cup heavy cream

1/2 teaspoon vanilla extract

Ingredient Swaps and Notes:

Crust variation: Use crushed vanilla wafers or gingersnaps for a flavor twist.

Apple variety: Granny Smith gives a tart contrast, while Honeycrisp or Fuji provide sweetness.

Spice lovers: Add a pinch of allspice or clove for deeper fall flavor.

Dairy-free? Try vegan cream cheese and sour cream

alternatives, though texture may vary slightly.

Step-by-Step Directions:

1. Prepare the Crust:
2. Make the Cheesecake Filling:
3. Bake the Cheesecake:
4. Make the Caramel Apple Topping:
5. Assemble:

Tips for Success:

Room-temp ingredients: Ensure cream cheese and eggs are room temperature to avoid lumps.

Avoid overmixing: Incorporating too much air into the batter can lead to cracks.

Water bath (optional): Bake with a water bath for an ultra-smooth top.

Chill time is key: Let it rest overnight for the best texture and flavor development.

Serving Suggestions & Pairings:

DIRECTIONS

1. Prepare the Crust: Preheat your oven to 325°F (163°C). Combine graham cracker crumbs, sugar, and melted butter in a bowl. Press into the bottom of a greased 9-inch springform pan. Bake for 8-10 minutes until set, then let cool.
2. Make the Cheesecake Filling: In a large bowl, beat cream cheese and sugar until smooth. Add vanilla, then beat in the eggs one at a time. Stir in the sour cream. Pour over the cooled crust and smooth the top.
3. Bake the Cheesecake: Bake for 55-60 minutes or until the center is set and edges are lightly golden. Cool at room temperature, then refrigerate for at least 4 hours or overnight.
4. Make the Caramel Apple Topping: In a skillet, melt butter and sauté apple slices with brown sugar, cinnamon, and nutmeg. Cook for 10-12 minutes until soft and golden. Add vanilla and heavy cream, then simmer for 2 more minutes. Let cool.
5. Assemble: Once the cheesecake is fully chilled, spoon the cooled caramel apple mixture generously over the top. Serve and enjoy!
6. Tips for Success: Room-temp ingredients: Ensure cream cheese and eggs are room temperature to avoid lumps.
7. Avoid overmixing: Incorporating too much air into the batter can lead to cracks.
8. Water bath (optional): Bake with a water bath for an ultra-smooth top.
9. Chill time is key: Let it rest overnight for the best texture and flavor development.
10. Serving Suggestions & Pairings: Serve slices with:

11. A drizzle of caramel sauce or warm butterscotch.
12. A dollop of whipped cream or crème fraîche.
13. Pair with a cozy drink like chai latte or blueberry lemonade for a refreshing contrast.
14. Storage and Leftover Tips: Refrigerator: Store in an airtight container for up to 4-5 days.
15. Freezer: Wrap tightly (without topping) and freeze for up to 1 month. Thaw in the fridge overnight.
16. Leftover topping: Use on pancakes, waffles, or even vanilla ice cream.
17. More Recipes You'll Love: If you're craving more sweets or need complementary ideas, check these out:
18. These : Caramel Apple Pie Cookies are the perfect fall bite-sized indulgence.
19. This : No-Bake Oreo Cream Pie is a creamy, dreamy alternative for hot weather days.
20. The : Best Peanut Butter Brownies are a fudgy treat you won't forget.
21. Chocolate : Chip Cookie Dough Brownie Bombs for a next-level chocolate fix.
22. Final Thoughts: This Caramel Apple Cheesecake brings comfort, flavor, and visual wow-factor to your dessert table. It's a classic with a twist-and a guaranteed crowd-pleaser. ?
23. Have you tried this recipe? Let me know how it turned out! Leave a comment or tag @ChefManiac on social media, and don't forget to follow for more irresistible ideas from my kitchen to yours.

SWAPS & NOTES

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