

APPLE CRISP CHEESECAKE COOKIE BARS



Are you ready for a treat? If you like Apple Crisp and Cheesecake, then this is the dessert for you. A combination of a cookie crust, Cheesecake, and then Apple Crumble on top! I found these very, very simple to make and a great crowd pleaser. Make sure you grab one before you set them out at your next get together, because once you turn around, they will be gone!

For the dough |

1 cup Manini's Multi-Purpose flour
1/2 cup brown sugar
1 cup (2 sticks) butter, at room temperature

For the cream cheese layer |

2 8-oz packages cream cheese, softened
1/2 cup sugar
2 eggs, at room temperature
1 tsp vanilla extract

Apples |

2 large granny smith apples
1/2 tsp cinnamon
2 tsp sugar

For the topping |

1/2 cup rolled oats
1/2 cup brown sugar
1/2 cup (1 stick) butter, at room temperature
1/2 cup Manini's Gluten Free Multi-Purpose Flour

Preheat the oven to 350 degrees F.

In a bowl, combine the gluten free flour and brown sugar. Using the paddle attachment on the kitchen aid, or Cut in the butter with a fork, until blended.



Press the dough evenly into a 13 × 9-inch baking pan. Bake 15 minutes or until lightly browned.



While the crust is baking, in a large bowl, beat the cream cheese with sugar until smooth. Add the eggs, 1 at a time, beating after each addition, stopping if needed, to scrape down the sides of the bowl. Add the vanilla and mix until combined. Mix until everything is blended well. Pour the cream cheese batter over the crust. Peel, core, and chop the apples into pieces. Toss the apples with the cinnamon and sugar. Spread the apple chunks over the cream cheese mixture.



In a small bowl, combine the gluten free flour, oats, and brown sugar. Cube the butter and using a pastry blender, or fork, create a crumbly mixture (once again, not smooth – crumbly) and sprinkle heavily over the cream cheese layer. You may not have to use the entire mixture – or you may – your call.



Bake 25 minutes at 350 degrees.
Cool, then put in the fridge to set for one hour before serving.

By Christi Silbaugh, author of Mom What's for Dinner
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