



Caramel Cheesecake Bars

1 1/2 cups graham cracker crumbs
1/4 cup granulated sugar
1/2 cup unsalted butter, melted
16 oz cream cheese, softened
1/2 cup sugar

2 large eggs
1 tsp vanilla extract
1/2 cup caramel sauce, plus extra for drizzling
Sea salt flakes, for garnish (optional)

Preheat oven to 350°F. Grease and line an 8 × 8 inch pan with parchment paper.

Combine graham cracker crumbs, sugar, and melted butter. Press into the pan.

Beat cream cheese and sugar until smooth. Add eggs one at a time, then mix in vanilla.

Pour over crust and spread evenly.

Drizzle caramel sauce on top and swirl with a knife.

Bake for 30 to 35 minutes, until edges are set and center is slightly jiggly. Cool in pan for 1 hour, then chill for at least 4 hours.

Lift out using parchment, cut into squares, and drizzle with extra caramel. Sprinkle with sea salt if desired.