

Harvest Cheesecake Bars

via [Hungry Harps](#)

yields approximately bars

Ingredients

Crust

1 box Pillsbury™ Moist Supreme® Perfectly Pumpkin Cake Mix 15.25oz

1 large egg

1 teaspoon vanilla

½ cup butter, softened

Cheesecake Filling

2 8oz. cream cheese, softened

½ cup sugar

1 teaspoon vanilla

2 large eggs

½ cup Mott's® Apple Sauce Original

Topping

½ cup M&M's® Pecan Pie

½ cup flour

½ cup brown sugar

¼ cup quick oats

¼ cup butter, softened

Directions

1 Heat oven to 350. Line 9x13 baking pan with parchment paper.

2 Mix together cake mix, egg, vanilla and butter until well incorporated. Press into bottom of baking pan using fingertips. {I used a plastic sandwich baggie to help avoid mixture from sticking to my fingers}

3 Mix together cream cheese and sugar until smooth. While mixing add vanilla and eggs, one at a time, until smooth. Mix in applesauce until just incorporated. Pour mixture on top of crust in baking pan.

4 Stir together flour, brown sugar, quick oats and butter. First, sprinkle M&M's® on cheesecake, then sprinkle oat topping on top.

5 Bake for 30 minutes.

6 Let cool, cut into bars and enjoy!