



Pumpkin Dulce de Leche Cheesecake Bars

This fall dessert combines the flavor of pumpkin and cheesecake for a sweet treat that's complete with dulce de leche drizzled on top. Photo and recipe created by [Café Johnsonia](#).

Ingredients

FOR THE CRUST AND TOPPING:

- One bag [Pamela's Pumpkin Bread Mix](#)
- ½ cup unsalted butter, melted
- 1 large egg, lightly beaten
- 1 cup pecans, roughly chopped

FOR THE FILLING:

- 16 ounces cream cheese, at room temperature
- ¾ cup granulated sugar
- 2 large eggs, lightly beaten
- 2 teaspoons gluten-free pure vanilla extract
- ½ cup dulce de leche, homemade or store-bought

Directions

1. Preheat oven to 350°F. Lightly grease a 9-by-13-inch baking dish or pan. Line with parchment paper allowing for a little overhang on the longer sides, which will act as handles.
2. Place dry Pumpkin Bread Mix into a large mixing bowl. Add the melted unsalted butter and egg. Using an electric mixer or fork, mix or stir together until combined. The mixture will be crumbly, but hold together when pressed. (If it doesn't hold together, add a few teaspoons of water and mix well.)
3. Remove 1 cup, slightly packed, of the pumpkin mixture and transfer to a separate bowl. Add the chopped pecans and mix well. Set aside.
4. Press the remaining pumpkin mixture into the bottom and a tiny bit up the sides of the baking pan. Bake for 8-10 minutes, or until lightly golden.
5. Meanwhile, place the cream cheese into a large mixing bowl. Beat with an electric mixer until creamy. Add the sugar and continue beating until well-combined. Next add the eggs and vanilla. Continue beating, stopping to scrape down sides as needed, until the mixture is thick and creamy, and free of any lumps.
6. Spread the cream cheese mixture over the hot crust. Place small dollops of the dulce de leche over the top of the cream cheese mixture. Use a toothpick or tip of a knife to swirl the dulce de leche through the cheesecake batter.
7. Use your hands to press some of the reserved pumpkin and pecan mixture together to form

little clumps, leaving some of it crumbly. Sprinkle the mixture evenly over the entire cheesecake and dulce de leche mixture. Place in oven and bake for an additional 25-30 minutes, or until the center is just set when jiggled. Remove from oven and place baking dish on a cooling rack. Let cool completely, then refrigerate for at least 2-3 hours, preferably overnight, before cutting into bars.