



Sopapilla Cheesecake

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Made with crescent roll dough, these Sopapilla Cheesecake Bars are easy and quick to make. You'll love the layers of cinnamon sugar and sweet cream cheese.

Course Dessert, cake
Cuisine Mexican/Spanish

Keyword Cheesecake, sopapilla
Prep Time 15 minutes
Cook Time 30 minutes
Total Time 45 minutes
Servings 15
Calories 243kcal
Author Favorite Family Recipes

Ingredients

- 2 [8 oz tubes refrigerated crescent rolls](#)
- 2 [8 oz. pkg cream cheese](#) softened
- 1 cup [sugar](#)
- 1 teaspoon [vanilla](#)
- 1/4 cup [butter](#) melted

For the Cinnamon Sugar

- 1/2 cup [sugar](#)
- 1 1/2 tablespoon [cinnamon](#)

Instructions

1. Preheat oven to 350.
2. Unroll and spread 1 can of crescent rolls on the bottom of an un-greased 9x13 pan.
3. In a medium bowl, beat cream cheese, sugar, and vanilla.
4. Spread mixture over the crescent rolls in the pan.
5. Unroll and spread the remaining crescent rolls over the cream cheese mixture.
6. In a small bowl, mix cinnamon and sugar.
7. Spread melted butter over the top of the crescent rolls (you probably won't use the whole 1/4 cup) and and sprinkle generously with cinnamon sugar.
8. Bake for 30 minutes, or until golden brown.
9. Optional: Lightly drizzle with honey.
10. Cool to room temperature and serve. Refrigerate any leftovers.

Nutrition

Serving: 1g | Calories: 243kcal | Carbohydrates: 35g | Protein: 6g | Fat: 10g | Saturated Fat: 5g |
Cholesterol: 12mg | Sodium: 473mg | Potassium: 87mg | Fiber: 1g | Sugar: 25g | Vitamin A: 111IU |
Calcium: 115mg | Iron: 1mg