# Sopapilla Cheesecake

## Description

Simple, quick, and shockingly good. I love those types of desserts.




## Summary

**Yield:** 24
**Prep Time:** 45 minutes
**Category:** Desserts
**Cuisine:** American

## Ingredients

- 16 oz cream cheese softened
- 1 3/4 cup sugar
- 1 tsp vanilla
- 2 can crescent rolls
- 1 tsp cinnamon
- 1/2 cup 1 stick butter softened

## Instructions

Preheat oven to 350 degrees.

Spray a 9x13 baking dish with cooking spray.

In the bowl of a mixer, beat together the cream cheese, 1 cup of sugar, and vanilla extract until fully combined and smooth.

Place one sheet of crescent dough in the prepared 9x13 pan.

Spread cream cheese mixture over the dough and top with the remaining sheet of dough.

In a small bowl, combine the remaining 3/4 cup of sugar, cinnamon, and softened butter.

Mix with a fork until combined.

Drop small pieces of the cinnamon sugar mixture over the top of the dough.

Bake for about 30 minutes, or until the dough has puffed and turned golden.

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Remove from the oven and cool before serving.

(Optional: drizzle honey over the bars before serving.)