

Sopapilla Cheesecake

Delicious Sopapilla Cheesecake combines flaky crescent rolls with creamy cheesecake filling and cinnamon-sugar topping. Easy 45-minute dessert recipe.

15	30	45	6	Medium
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Sopapilla Cheesecake

Ingredients

- 2 pack cream cheese
- 1 cup granulated sugar
- 1 cup unsalted butter
- 1 tsp cinnamon
- 1 tsp vanilla extract

Instructions

- 1 Prepare oven and pan**

Preheat oven to 175°C (350°F). Grease a 23x33cm (9x13 inch) baking dish with butter or cooking spray.
- 2 Make bottom crust**

Unroll 1 pack crescent roll dough and press into prepared baking dish, covering bottom completely and pressing up sides slightly. Seal any perforations by pinching dough together.
- 3 Make cream cheese filling**

Beat 1 cup cream cheese, 1 cup sugar, and 1 teaspoon vanilla extract with electric mixer until completely smooth and no lumps remain, about 2-3 minutes.
- 4 Spread cream cheese mixture evenly over bottom crust layer, smoothing with spatula to reach all corners.**
- 5 Unroll second pack crescent roll dough and place over cream cheese layer. Stretch gently to cover completely and press edges to seal with bottom crust.**
- 6 Add cinnamon topping**

Mix remaining 1 cup sugar with 1 tablespoon cinnamon in small bowl. Sprinkle mixture evenly over top dough layer.
- 7 Drizzle melted butter evenly over cinnamon sugar topping, covering entire surface.**
- 8 Bake**

Bake for 25-30 minutes until top is golden brown and edges are set. Center should feel firm when lightly touched.
- 9 Cool and chill**

Cool at room temperature for 15 minutes, then refrigerate for at least 3 hours before cutting into squares and serving.

Tips

Room Temperature Ingredients: Ensure cream cheese is completely softened to room temperature before mixing to prevent lumps and achieve a perfectly smooth filling.

Even Dough Distribution: When laying crescent roll dough, gently stretch and press to eliminate gaps and create uniform layers for consistent cooking.

Golden Brown Perfection: Watch the final 5 minutes of baking closely – you want a golden brown top, not dark brown, to maintain the proper texture balance.

Proper Cooling Sequence: Allow to cool at room temperature for 15 minutes, then refrigerate for at least 3 hours for the best slicing results and flavor development.

Clean Slicing Technique: Use a sharp knife wiped clean between cuts to create neat squares that showcase the beautiful layers.

Butter Distribution: Pour melted butter evenly across the surface, ensuring it reaches all corners to create consistent browning and flavor.

Make-Ahead Strategy: This dessert tastes even better the next day, making it perfect for entertaining – prepare it completely the day before serving.

Serving Temperature: Serve chilled for a firmer texture or let it come to room temperature for 30 minutes for a creamier consistency.