

This Cinnamon Roll Honeybun Cheesecake Is the Ultimate Dessert Mashup You Didn't Know You Needed

Why This Cheesecake Is So Addictive



OVEN
325°F

TIME
60 min

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INGREDIENTS

You'll Need

For the Cinnamon Roll Crust: 1 can refrigerated cinnamon rolls (with icing) 1/2 teaspoon ground cinnamon:

For the Cheesecake Filling: 2 packages (8 oz each) cream cheese, softened 1 cup granulated sugar 1 teaspoon vanilla extract 2 large eggs 1/4 cup sour cream 1/4 cup heavy cream:

For the Honeybun Topping: 1/4 cup unsalted butter, melted 1/4 cup packed brown sugar 1 teaspoon ground cinnamon 1/4 cup powdered sugar How I Make This Cinnamon Roll Honeybun Cheesecake (:

DIRECTIONS

1. Step-by-: Step)
2. Prep the : Pan and Oven
3. I preheat the oven to 325°F (163°C) and grease a 9-inch springform pan. If you're using a regular round cake pan, just make sure to line it with parchment paper for easier removal later.
4. Make the : Cinnamon Roll Crust
5. I open the can of cinnamon rolls and unroll each one individually. Using a rolling pin, I flatten each piece into a thin circle, sprinkle a little extra cinnamon over them, and press them into the bottom of the pan to form a solid crust. Overlapping slightly helps them bake into one cohesive layer.
6. (And yes, save that icing packet for later-you might want to drizzle it over a slice for extra flair.)
7. Mix the : Cheesecake Filling
8. In a large bowl, I beat the softened cream cheese with granulated sugar until completely smooth. Then I add vanilla and beat in the eggs one at a time. Finally, I mix in the sour cream and heavy cream until the batter is rich and velvety.
9. Assemble and : Bake
10. I pour the cheesecake mixture over the cinnamon roll crust, smoothing the top with a spatula. It goes into the oven for 50-60 minutes-until the edges are set and the center has a gentle jiggle.
11. Once it's done, I turn off the oven, crack the door open, and let the cheesecake cool inside for an hour.

This helps prevent any sinking or cracking. Then it goes into the fridge to chill for at least 4 hours (overnight is ideal).

12. Add the : Honeybun Topping
13. Once the cheesecake is fully chilled, I whisk together the melted butter, brown sugar, cinnamon, and powdered sugar in a small bowl. The mixture should be pourable but thick-like glaze-meets-frosting. I drizzle it generously over the top of the cheesecake, letting it settle slightly.
14. Slice and : Serve
15. After the topping sets, I release the cheesecake from the springform pan and transfer it to a serving plate. A clean, hot knife helps make perfect slices. Each bite has that classic cinnamon roll warmth, creamy cheesecake center, and a gooey topping that tastes like it came straight from a fresh honeybun.
16. How I : Like to Serve It
17. This cheesecake is plenty indulgent on its own, but here are a few ways I like to elevate the presentation:
 18. With extra icing
 19. : Drizzle the reserved cinnamon roll icing over the top before serving.
 20. With whipped cream
 21. or a scoop of vanilla ice cream for added creaminess.
 22. Warm the slices slightly
 23. in the microwave for 15-20 seconds-it brings out the gooey cinnamon layers.
 24. Perfect for holiday brunches, birthday desserts, or anytime you want to make a big impression.
25. Tips for : Cheesecake Success

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/this-cinnamon-roll-honeybun-cheesecake-is-the-ultimate-dessert-mashup-you-didnt-know-you-needed/>