

Cinnamon Roll Honeybun Cheesecake: Your New Favorite Dessert Mash-Up

Cinnamon Roll Honeybun Cheesecake



OVEN
350°F

TIME
5 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

2 cups crushed Nilla wafers (1 box mini vanilla wafers)
5 tbsp butter, melted
1 tsp cinnamon
1 tsp vanilla extract
24 oz (3 blocks) cream cheese, room temperature
3/4 cup sugar
4 large eggs
1 cup light brown sugar
1/4 cup melted butter
1/4 cup honey
2 cups confectioners' sugar
1/3 cup milk

Directions:

Preheat your oven to 350°F (175°C).

In a bowl, mix crushed Nilla wafers, melted butter, cinnamon, and vanilla extract.

Press the mixture into the bottom of a greased 9-inch springform pan.

Bake for 5 minutes, then set aside to cool.

In a large bowl, beat the cream cheese until smooth.

Gradually add the sugar, mixing until fully combined.

Beat in the eggs one at a time, ensuring the batter is smooth after each addition.

Stir in the vanilla extract.

In a small bowl, mix the brown sugar, cinnamon, melted butter, and honey until combined.

Pour half of the cheesecake filling into the prepared crust.

Drizzle half of the cinnamon swirl mixture over the batter.

Repeat with the remaining cheesecake filling and swirl.

Bake in the preheated oven for 60-70 minutes, or until the center is just set.

Turn off the oven and let the cheesecake cool inside for 1 hour.

Refrigerate for at least 4 hours or overnight for best results.

In a bowl, whisk together the confectioners' sugar, milk, and vanilla extract until smooth.

Once the cheesecake is chilled, remove it from the springform pan.

Drizzle the glaze generously over the top.

Tips for Success:

Room Temperature Ingredients: Use room-temperature cream cheese and eggs for a smooth batter.

Don't Overmix: Overmixing the cheesecake filling can incorporate air and cause cracks during baking.

Chill Fully: Allow the cheesecake to chill overnight for the best flavor and texture.

DIRECTIONS

1. Preheat the Oven:
2. Preheat your oven to 350°F (175°C).
3. Make the Crust:
4. In a bowl, mix crushed : Nilla wafers, melted butter, cinnamon, and vanilla extract.
5. Press the mixture into the bottom of a greased 9-inch springform pan.
6. Bake for 5 minutes, then set aside to cool.
7. Prepare the Cheesecake Filling:
8. In a large bowl, beat the cream cheese until smooth.
9. Gradually add the sugar, mixing until fully combined.
10. Beat in the eggs one at a time, ensuring the batter is smooth after each addition.
11. Stir in the vanilla extract.
12. Create the Cinnamon Swirl:
13. In a small bowl, mix the brown sugar, cinnamon, melted butter, and honey until combined.
14. Assemble the Cheesecake:
15. Pour half of the cheesecake filling into the prepared crust.
16. Drizzle half of the cinnamon swirl mixture over the batter.
17. Repeat with the remaining cheesecake filling and swirl.
18. Bake the Cheesecake:
19. Bake in the preheated oven for 60-70 minutes, or until the center is just set.
20. Turn off the oven and let the cheesecake cool inside for 1 hour.

21. Refrigerate for at least 4 hours or overnight for best results.
22. 7. Prepare the Glaze:
23. In a bowl, whisk together the confectioners' sugar, milk, and vanilla extract until smooth.
24. 8. Glaze and Serve:
25. Once the cheesecake is chilled, remove it from the springform pan.

TIPS FOR SUCCESS

Room Temperature Ingredients: Use room-temperature cream cheese and eggs for a smooth batter.

Don't Overmix: Overmixing the cheesecake filling can incorporate air and cause cracks during baking.

Chill Fully: Allow the cheesecake to chill overnight for the best flavor and texture.

This Cinnamon Roll Honeybun Cheesecake is the ultimate dessert indulgence.

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

Original recipe: <https://chefmaniac.com/cinnamon-roll-honeybun-cheesecake-your-new-favorite-dessert-mash-up/>