

This Honeybun Cheesecake with Cinnamon Rolls Is a Sweet Tooth Fantasy

Cinnamon Roll Honeybun Cheesecake ??



OVEN
325°F

TIME
60 min

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INGREDIENTS

For the Crust:

1 cup graham cracker crumbs
... cup granulated sugar
% cup unsalted butter, melted

For the Cheesecake Filling:

16 oz cream cheese, softened
% cup sugar
1 teaspoon vanilla extract

3 large eggs

1 teaspoon cinnamon

For the Cinnamon Roll Swirl:

1 cup cinnamon rolls, chopped (store-bought or homemade, baked)

For the Honey Glaze:

1/3 cup honey
... cup powdered sugar
1 tablespoon milk (adjust for consistency)

DIRECTIONS

1. Prepare the Crust: In a bowl, mix graham cracker crumbs, sugar, and melted butter until combined. Press firmly into the bottom of a 9-inch springform pan. Chill in the refrigerator while you make the filling.
2. Make the Cheesecake Base: Beat the cream cheese until smooth. Add sugar and vanilla extract, beating until creamy. Add the eggs, one at a time, mixing gently. Fold in the cinnamon just until combined.
3. Add the Cinnamon Roll Swirl: Gently fold in the chopped cinnamon rolls, being careful not to overmix. These create delicious pockets of flavor and texture inside the cheesecake.
4. Bake the Cheesecake: Pour the batter into the prepared crust and smooth the top. Bake at 325°F (160°C) for 55-60 minutes, or until the center is just set. Turn off the oven, crack the door, and let the cheesecake cool inside for 1 hour.
5. Chill Thoroughly: Refrigerate the cheesecake for at least 4 hours or overnight before glazing.
6. Make the Honey Glaze: Whisk together honey, powdered sugar, and milk until smooth. Drizzle generously over the chilled cheesecake, letting it run down the sides for a bakery finish.

TIPS FOR SUCCESS

For best results, use room temperature cream cheese and eggs .

If your cinnamon rolls are extra sweet, reduce sugar in the cheesecake slightly.

Don't skip the slow cooling step -it prevents cracks.

Refrigerate overnight for the best flavor and texture.

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

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