

This Mexican Cheesecake Is Creamy, Tangy, and Perfectly Spiced

Move over traditional cheesecake-this



OVEN
350°F

TIME
35 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

2 cans refrigerated crescent dough (or use a traditional graham crust if preferred)

2 (8 oz) blocks cream cheese, softened

1 cup sugar

1 teaspoon vanilla extract

1/4 cup sour cream (optional, for tang)

1/4 cup butter, melted

1 tablespoon cinnamon

2 tablespoons sugar (for topping)

Instructions:

Preheat oven to 350°F (175°C). Grease a 9x13 baking dish.

Layer the crust: Roll out and press one can of crescent dough into the bottom of the dish, pressing seams together.

Make the filling: In a bowl, beat the cream cheese, sugar, vanilla, and sour cream until smooth and fluffy.

Assemble: Spread the cream cheese filling evenly over the dough. Top with the second can of dough, carefully sealing the edges.

Butter and sugar top: Brush melted butter over the top layer of dough. In a small bowl, mix cinnamon and sugar, then sprinkle evenly over the top.

Bake for 30-35 minutes, until golden brown and slightly puffy.

Cool and chill: Let cool at room temp, then refrigerate for at least 2 hours before slicing.

Serve cold or room temp with whipped cream, dulce de leche, or a dusting of powdered sugar.

Tips for Success:

Chill time matters: Letting it chill fully firms up the texture and intensifies flavor.

Want more crunch? Add crushed pecans or walnuts to the topping.

Make it fruity: Swirl in dulce de leche, or serve with berries or mango on the side.

Double batch: This recipe scales beautifully in a large sheet pan for parties.

Serving Suggestions & Pairings:

Blueberry Lemonade for a sweet-tart contrast.

Totchos if you're turning this into a dessert-for-dinner kind of night.

A savory dip like Crockpot Nacho Dip for flavor balance at any gathering.

Add a platter of Caramel Apple Pie Cookies for a crowd-pleasing dessert duo.

Serve alongside Chocolate Chip Cookie Dough Brownie Bombs to complete a decadent dessert bar.

Storage & Leftovers:

Refrigerate leftovers for up to 5 days in a covered container.

Freeze individual slices wrapped tightly in plastic wrap and foil for up to 2 months.

Serve chilled or room temp, but always let it rest for a few minutes out of the fridge before slicing for clean edges.

More Recipes You'll Love:

Crockpot Nacho Dip - A perfect salty counterpart to rich dessert.

Totchos - Sweet and savory together? Always a win.

DIRECTIONS

1. Preheat oven to 350°F (175°C). Grease a 9x13 baking dish.
2. Layer the crust: Roll out and press one can of crescent dough into the bottom of the dish, pressing seams together.
3. Make the filling: In a bowl, beat the cream cheese, sugar, vanilla, and sour cream until smooth and fluffy.
4. Assemble: Spread the cream cheese filling evenly over the dough. Top with the second can of dough, carefully sealing the edges.
5. Butter and sugar top: Brush melted butter over the top layer of dough. In a small bowl, mix cinnamon and sugar, then sprinkle evenly over the top.
6. Bake for 30-35 minutes, until golden brown and slightly puffy.
7. Cool and chill: Let cool at room temp, then refrigerate for at least 2 hours before slicing.
8. Serve cold or room temp with whipped cream, dulce de leche, or a dusting of powdered sugar.
9. Tips for Success: Chill time matters: Letting it chill fully firms up the texture and intensifies flavor.
10. Want more crunch? Add crushed pecans or walnuts to the topping.
11. Make it fruity: Swirl in dulce de leche, or serve with berries or mango on the side.
12. Double batch: This recipe scales beautifully in a large sheet pan for parties.
13. Serving Suggestions & Pairings: For a fun, festive spread, pair your cheesecake with:

14. Blueberry : Lemonade for a sweet-tart contrast.
15. Totchos if you're turning this into a dessert-for-dinner kind of night.
16. A savory dip like : Crockpot Nacho Dip for flavor balance at any gathering.
17. Add a platter of : Caramel Apple Pie Cookies for a crowd-pleasing dessert duo.
18. Serve alongside : Chocolate Chip Cookie Dough Brownie Bombs to complete a decadent dessert bar.
19. Storage & Leftovers: Refrigerate leftovers for up to 5 days in a covered container.
20. Freeze individual slices wrapped tightly in plastic wrap and foil for up to 2 months.
21. Serve chilled or room temp, but always let it rest for a few minutes out of the fridge before slicing for clean edges.
22. More Recipes You'll Love: Crockpot Nacho Dip - A perfect salty counterpart to rich dessert.
23. Totchos - Sweet and savory together? Always a win.
24. Blueberry : Lemonade - A light, fruity sip to balance richness.
25. Caramel : Apple Pie Cookies - Keep the dessert train rolling.

TIPS FOR SUCCESS

Chill time matters : Letting it chill fully firms up the texture and intensifies flavor.

Add crushed pecans or walnuts to the topping.

Make it fruity : Swirl in dulce de leche, or serve with berries or mango on the side.

Double batch : This recipe scales beautifully in a large sheet pan for parties.

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

Original recipe: <https://chefmaniac.com/this-mexican-cheesecake-is-creamy-tangy-and-perfectly-spiced/>