

Flaky, Creamy, Addictive: These Sopapilla Cheesecake Bars Are My Go-To Dessert

Easy Sopapilla Cheesecake Bars



OVEN
350°F

TIME
8 min

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INGREDIENTS

- 2 (8 oz.) cans Pillsbury crescent rolls
- 2 (8 oz.) blocks cream cheese, softened
- 1 cup granulated sugar
- 1 tsp vanilla extract
- ... cup butter, melted
- 1 tbsp cinnamon
- 4 tbsp sugar

DIRECTIONS

- ? Step 1: Preheat & Prep: Preheat your oven to 350°F (175°C). Spray a 9x13-inch baking dish with cooking spray.
- ? Step 2: Layer the Dough: Unroll one can of crescent rolls and press it into the bottom of the dish. Pinch seams together and stretch to fit the edges. Optional but recommended: Pre-bake this layer for 5-8 minutes to avoid a soggy bottom.
- ? Step 3: Make the Filling: In a bowl, combine cream cheese, 1 cup sugar, and vanilla. Mix until smooth and creamy.
- ? Step 4: Assemble: Spread the cream cheese mixture evenly over the pre-baked bottom crust. Unroll the second can of crescent rolls and lay it over the top, pressing seams together to seal.
- ? Step 5: Top & Bake: Brush the top crust with melted butter. In a small bowl, mix the cinnamon and 4 tablespoons sugar, then sprinkle over the buttered dough.
- ? Step 6: Bake: Bake for 30 minutes, or until the top is golden brown and puffed. Cool for at least 30 minutes before slicing. For clean cuts and a chilled texture, refrigerate for several hours.

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

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