

## Bite-Sized Cinnamon Roll Cheesecakes That'll Wow at Brunch or Dessert

Mini Cinnamon Roll Cheesecakes ??



**OVEN**  
**325°F**

**TIME**  
**22 min**

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### INGREDIENTS

For the Crust:

1 can refrigerated cinnamon rolls (with icing included)

For the Cheesecake Filling:

16 oz cream cheese, softened

$\frac{1}{2}$  cup granulated sugar

2 large eggs

1 tsp vanilla extract

$\frac{1}{2}$  tsp ground cinnamon

For the Cinnamon Swirl:

2 tbsp brown sugar

1 tsp ground cinnamon

1 tbsp melted butter

### DIRECTIONS

1. Preheat the Oven: Preheat to 325°F (160°C). Line a 12-cup muffin tin with paper liners.
2. Prepare the Crust: Unroll the cinnamon rolls. Place one in each liner and press gently to form a base that covers the bottom. Set aside any included icing for later.
3. ? Tip: If the rolls are too thick for your tin, gently flatten them with your fingers or a rolling pin.
4. Make the Cheesecake Filling: In a large bowl, beat the softened cream cheese and sugar until smooth. Add the eggs one at a time, then mix in vanilla and cinnamon until fully incorporated.
5. Swirl the Cinnamon: In a small bowl, stir together the brown sugar, melted butter, and cinnamon. Drop small spoonfuls over each cheesecake and use a toothpick to create pretty swirls.
6. Fill and Bake: Spoon the cheesecake mixture evenly over the cinnamon roll bases. Bake for 20-22 minutes, or until the centers are just set and no longer jiggle.
7. Cool and Chill: Allow to cool completely in the tin. Then refrigerate for at least 2 hours to firm up the texture.
8. Drizzle and Serve: Warm the reserved icing slightly (10 seconds in the microwave works great) and drizzle over the chilled cheesecakes. Serve immediately or store for later.

## TIPS FOR SUCCESS

Room temperature ingredients help prevent lumpy batter.

Don't overbake -pull them when they're just set to keep that creamy center.

Use a toothpick for tight, pretty cinnamon swirls without disrupting the cheesecake.

Chill fully before serving for the best texture and flavor.

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

Original recipe: <https://chefmaniac.com/bite-sized-cinnamon-roll-cheesecakes-thatll-wow-at-brunch-or-dessert/>