

Cheesecake Crescent Roll Casserole: A Buttery, Creamy Dessert Everyone Loves

easy, crowd-pleasing dessert



OVEN
350°F

TIME
10 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

2 cans (8 oz each) refrigerated crescent rolls

2 (8 oz) blocks cream cheese, softened

1 cup granulated sugar

1 teaspoon vanilla extract

... cup unsalted butter, melted

For the Cinnamon-Sugar Topping:

... cup granulated sugar

1 teaspoon cinnamon

How to Make Cheesecake Crescent Roll Casserole:

1. Preheat the Oven:

2. Layer the First Crescent Roll Sheet:

3. Make the Cheesecake Filling:

4. Spread the Filling:

5. Add the Top Layer:

6. Brush with Butter and Add Cinnamon-Sugar:

7. Bake Until Golden:

8. Cool and Serve:

My Best Tips for Cheesecake Crescent Roll Casserole:

Use full-fat cream cheese - It makes the filling extra creamy and rich.

Chill before serving - If you like a firmer cheesecake texture, refrigerate for a couple of hours before slicing.

Add a fruity twist - Spread a thin layer of fruit preserves or fresh berries between the cheesecake filling and top layer.

Drizzle with honey or caramel - For extra indulgence, add a drizzle before serving.

What to Serve with Crescent Roll Cheesecake:

A cup of coffee or tea - Perfect for a cozy breakfast or brunch.

Fresh fruit - Berries, sliced bananas, or oranges balance out the sweetness.

A scoop of vanilla ice cream - Turns it into a decadent dessert.

Whipped cream - Light and fluffy, it complements the rich cheesecake filling.

FAQs:

DIRECTIONS

1. **Preheat the Oven:** Preheat your oven to 350°F (175°C). Lightly grease a 9x13-inch baking dish.
2. **Layer the First Crescent Roll Sheet:** Unroll one can of crescent roll dough and press it into the bottom of the baking dish. Pinch together the seams to form a solid crust.
3. **Make the Cheesecake Filling:** In a mixing bowl, beat together the cream cheese, sugar, and vanilla extract until smooth and creamy.
4. **Spread the Filling:** Evenly spread the cheesecake mixture over the crescent roll layer.
5. **Add the Top Layer:** Unroll the second can of crescent roll dough and carefully lay it over the cheesecake filling, pinching the seams together.
6. **Brush with Butter and Add Cinnamon-Sugar:** Brush the top layer with melted butter, then mix the cinnamon and sugar together and sprinkle it generously over the top.
7. **Bake Until Golden:** Bake for 25-30 minutes, or until the top is golden brown and the cheesecake is set.
8. **Cool and Serve:** Let the casserole cool for at least 10 minutes before slicing. Serve warm or refrigerate and enjoy chilled!
9. **My Best Tips for Cheesecake Crescent Roll Casserole:** Use full-fat cream cheese - It makes the filling extra creamy and rich.
10. **Chill before serving -** If you like a firmer cheesecake texture, refrigerate for a couple of hours before slicing.
11. **Add a fruity twist -** Spread a thin layer of fruit preserves or fresh berries between the cheesecake

filling and top layer.

12. Drizzle with honey or caramel - For extra indulgence, add a drizzle before serving.
13. What to Serve with Crescent Roll Cheesecake: This casserole is delicious on its own, but you can pair it with:
14. A cup of coffee or tea - Perfect for a cozy breakfast or brunch.
15. Fresh fruit - Berries, sliced bananas, or oranges balance out the sweetness.
16. A scoop of vanilla ice cream - Turns it into a decadent dessert.
17. Whipped cream - Light and fluffy, it complements the rich cheesecake filling.
18. FAQs: Can I make this ahead of time?Yes! You can bake it the night before and refrigerate it. Just reheat in the oven at 300°F for about 10 minutes before serving.
19. How do I store leftovers?Store leftovers in an airtight container in the fridge for up to 5 days. Enjoy cold or reheat in the microwave for a few seconds.
20. Can I freeze this casserole?Yes! Let it cool completely, then wrap tightly and freeze for up to 2 months. Thaw overnight in the fridge before reheating.
21. This : Cheesecake Crescent Roll Casserole is the perfect blend of flaky, creamy, and sweet, making it a must-try for breakfast, brunch, or dessert. Whether you're making it for a holiday gathering, family treat, or weekend indulgence, this easy recipe will quickly become a favorite.
22. Give it a try and let me know how it turns out!

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

Original recipe: <https://chefmaniac.com/cheesecake-crescent-roll-casserole-a-buttery-creamy-dessert-everyone-loves/>