

Lemon Cheesecake Crescent Rolls - Zesty, Creamy & Irresistible

Lemon Cheesecake Crescent Rolls: Bright, Buttery, and Bursting with Citrus Flavor



OVEN
375°F

TIME
14 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

For the Crescent Rolls:

- 1 (8 oz) package cream cheese, softened
- 1/4 cup granulated sugar
- 4 tsp grated lemon peel (from 1 large lemon)
- 1 (8 oz) can crescent rolls or crescent dough sheet
- 1 tbsp butter, melted

For the Lemon Glaze:

- 1/2 cup powdered sugar
- 2-3 tsp fresh lemon juice

Optional: Extra lemon zest for garnish

DIRECTIONS

- 1.** Preheat & Prep: Preheat oven to 375°F (190°C). Line a large baking sheet with parchment paper.
- 2.** Mix the Cheesecake Filling: In a medium bowl, beat cream cheese, granulated sugar, and lemon zest with an electric mixer until smooth and creamy.
- 3.** Prepare the Dough: Unroll the crescent dough and separate into 8 triangles. Place on a clean surface.
- 4.** Fill & Roll: Spoon about 2 tablespoons of filling onto the wide end of each triangle. Roll up tightly, tucking the pointed end underneath and pinching seams shut.
- 5.** Bake to Golden Perfection: Arrange rolls on prepared baking sheet. Brush with melted butter. Bake for 11-14 minutes, or until golden brown and puffed.
- 6.** Cool Slightly: Let the rolls cool on the sheet for a few minutes, then transfer to a wire rack.
- 7.** Make the Glaze: In a small bowl, whisk powdered sugar with lemon juice until smooth. Adjust thickness with more juice if needed.
- 8.** Drizzle & Garnish: Drizzle glaze over warm rolls and sprinkle with extra lemon zest, if using. Serve warm for gooey filling or chilled for a firmer texture.

SWAPS & NOTES

The crescent roll dough gives you the flaky pastry base without any fuss, while the lemon zest and juice add brightness that balances the rich cream cheese.

They're easy to make, bake up beautifully, and are just as

delicious warm from the oven as they are chilled straight from the fridge.

Preheat & Prep Preheat oven to 375°F (190°C).
Line a large baking sheet with parchment paper. 2.

TIPS FOR SUCCESS

Room Temp Cream Cheese: Ensures smooth, lump-free filling.

Pinch Ends Tightly: To prevent filling from leaking out during baking.

Customize: Add berries or use orange zest for a flavor twist.

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

Original recipe: <https://chefmaniac.com/lemon-cheesecake-crescent-rolls-zesty-creamy-irresistible/>