

## Cinnamon Roll Cheesecake: Your New Favorite Dessert Hybrid

Here's what you'll need to bake this glorious Cinnamon Roll Cheesecake:



**OVEN**  
**350°F**

**TIME**  
**8-10 min**

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### INGREDIENTS

to bake this glorious Cinnamon Roll Cheesecake:

For the Crust: 2 cups graham cracker crumbs (about 14-16 full sheets) 1/4 cup packed light brown sugar 1/2 teaspoon ground cinnamon 1/2 cup (1 stick) unsalted butter , melted:

For the Cinnamon Swirl: 1/2 cup packed light brown sugar 1 tablespoon ground cinnamon 1/4 cup (1/2 stick) unsalted butter , melted:

For the Cheesecake Filling: 3 (8 ounce) packages cream cheese , softened 1 cup granulated sugar 1 teaspoon vanilla extract 1/2 teaspoon salt 3 large eggs , at room temperature 1/2 cup sour cream , at room temperature:

For the Cream Cheese Frosting: 4 ounces cream cheese , softened 1/4 cup (1/2 stick) unsalted butter , softened 2 cups powdered sugar , sifted 1/2 teaspoon vanilla extract 1-2 tablespoons milk or cream:

### DIRECTIONS

1. Steps for the : Recipe
2. Let's bake this masterpiece!
3. Prepare the : Crust:
4. Preheat your oven to 350°F (175°C). In a medium bowl, combine graham cracker crumbs, 1/4 cup brown sugar, and 1/2 teaspoon cinnamon. Stir in the 1/2 cup melted butter until well combined. Press the mixture firmly into the bottom of a 9-inch springform pan. Bake for 8-10 minutes, then remove from oven and let cool slightly while you prepare the filling. Reduce oven temperature to 325°F (160°C).
5. Make the : Cinnamon Swirl Mixture:
6. In a small bowl, combine 1/2 cup packed light brown sugar, 1 tablespoon cinnamon, and 1/4 cup melted butter. Mix well until a thick, paste-like consistency forms. Set aside.
7. Prepare the : Cheesecake Filling:
8. In a large mixing bowl, beat the softened cream cheese with an electric mixer until smooth and creamy. Gradually add the granulated sugar, beating until well combined. Scrape down the sides of the bowl.
9. Add : Remaining Filling Ingredients:
10. Beat in the vanilla extract and salt. Add the eggs one at a time, beating on low speed until just incorporated after each addition. Do not overmix. Stir in the sour cream until combined.
11. Assemble the : Cheesecake:
12. Pour about half of the cheesecake filling over the cooled crust in the springform pan. Spoon about half of the cinnamon swirl mixture over the cheesecake filling in dollops. Use a knife or skewer to gently

swirl the cinnamon mixture into the filling, creating ribbons. Pour the remaining cheesecake filling over the swirled layer, then spoon the remaining cinnamon swirl mixture on top and swirl again.

13. Water : Bath (Optional but Recommended):
14. For a crack-free cheesecake, prepare a water bath. Wrap the bottom of your springform pan tightly with several layers of heavy-duty aluminum foil to prevent water from seeping in. Place the springform pan in a larger roasting pan. Pour hot water into the roasting pan until it comes about halfway up the sides of the springform pan.
15. Bake the : Cheesecake:
16. Carefully transfer the roasting pan with the cheesecake to the preheated 325°F (160°C) oven. Bake for 60-75 minutes, or until the edges are set and slightly puffed, but the center still jiggles slightly when gently shaken.
17. Cool : Completely:
18. Turn off the oven, crack the door open slightly, and leave the cheesecake in the oven for 1 hour. This slow cooling helps prevent cracking. Remove from the oven and water bath, and cool completely on a wire rack at room temperature. Once cooled, cover and refrigerate for at least 6 hours, or preferably overnight, to allow it to firm up completely.
19. Make the : Cream Cheese Frosting:
20. In a medium bowl, beat the softened cream cheese and softened butter with an electric mixer until smooth and creamy. Gradually beat in the sifted powdered sugar until well combined. Add vanilla extract and 1 tablespoon of milk/cream, beating until smooth and desired consistency is reached. Add more milk/cream if needed, 1 teaspoon at a time.
21. Frost & : Serve:
22. Once the cheesecake is thoroughly chilled, remove it from the springform pan. Spread or drizzle the cream cheese frosting evenly over the top of the cheesecake. Slice and serve!

## SWAPS & NOTES

**Cream Cheese:** For the richest, creamiest cheesecake, use full-fat cream cheese .

Ensure all cream cheese (for filling and frosting) is thoroughly softened to room temperature to prevent lumps.

**Sour Cream:** Adds tang and moisture to the cheesecake filling.

**Eggs:** Use large eggs, and make sure they are at room temperature for better incorporation into the batter.

## TIPS FOR SUCCESS

Room Temperature Ingredients: This is paramount for a smooth, lump-free cheesecake filling.

Especially the cream cheese, eggs, and sour cream.

Do Not Overmix: Overmixing cheesecake batter incorporates too much air, which can cause cracks.

Mix on low speed, and only until just combined after adding eggs.

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

Original recipe: <https://chefmaniac.com/cinnamon-roll-cheesecake-your-new-favorite-dessert-hybrid/>