

## This Cinnamon Roll Cheesecake is the Sweet Fusion You Never Knew You Needed

most delicious dessert mash-up ever



**OVEN**  
**350°F**

**TIME**  
**20 mins**

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### INGREDIENTS

For the Cinnamon Roll Base:

- 2 cups all-purpose flour
- ... cup granulated sugar
- ... cup unsalted butter, softened
- $\frac{1}{2}$  cup milk
- 2 teaspoons baking powder
- ... teaspoon salt
- ... cup brown sugar
- 1 tablespoon ground cinnamon

For the Cheesecake Filling:

- 16 oz cream cheese, softened
- $\frac{3}{4}$  cup granulated sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- ... cup sour cream

For the Cinnamon Swirl:

- 2 tablespoons melted butter

For the Glaze:

- 1 cup powdered sugar
- 2 tablespoons milk
- $\frac{1}{8}$  teaspoon vanilla extract

### DIRECTIONS

1. Preheat the Oven: I start by preheating my oven to 350°F (175°C) and greasing a 9-inch springform pan to prevent sticking.
2. Make the Cinnamon Roll Base: In a large mixing bowl, I combine flour, granulated sugar, softened butter, milk, baking powder, and salt, mixing until a soft dough forms.
3. I lightly flour my work surface and roll out the dough into a 12x8-inch rectangle. Then, I mix brown sugar and cinnamon and sprinkle it evenly over the dough.
4. Next, I roll the dough tightly into a log, like a classic cinnamon roll, and slice it into  $\frac{1}{2}$ -inch rolls. These slices become the crust! I press them evenly into the bottom of the springform pan, making sure there are no gaps.
5. Prepare the Cheesecake Filling: In a large bowl, I beat cream cheese and sugar together until smooth and creamy. Then, I add the eggs one at a time, mixing after each one. Finally, I stir in vanilla extract and sour cream, ensuring a silky texture.
6. I pour the cheesecake filling over the cinnamon roll base, smoothing it out with a spatula.
7. Create the Cinnamon Swirl: In a small bowl, I mix brown sugar, cinnamon, and melted butter. Then, I drizzle it over the cheesecake batter and use a knife or toothpick to swirl it into the filling, creating those beautiful cinnamon streaks.
8. Bake the Cheesecake: I bake the cheesecake for 45-50 minutes, or until the center is set but slightly jiggly.
9. After baking, I let it cool at room temperature for 30

minutes before refrigerating for at least 4 hours, preferably overnight. This step helps the cheesecake firm up and develop the best texture.

10. **Make the Glaze:** Once the cheesecake is fully chilled, I whisk together powdered sugar, milk, and vanilla extract until smooth. Then, I drizzle it over the top, just like a classic cinnamon roll glaze!
11. **Slice & Serve!** Now comes the best part-slicing into this creamy, cinnamon-filled masterpiece. The layers are soft, sweet, and absolutely dreamy. I like to serve each slice with an extra drizzle of glaze or a dusting of powdered sugar.

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

Original recipe: <https://chefmaniac.com/this-cinnamon-roll-cheesecake-is-the-sweet-fusion-you-never-knew-you-needed/>