

King's Hawaiian Cheesecake Danish: Easy Brunch & Dessert Treat

King's Hawaiian Cheesecake Danish: Your New Favorite Decadent Treat!



OVEN
350°F

TIME
15-20 min

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INGREDIENTS

1 package King's Hawaiian Sweet Rolls (12 count)

8 oz cream cheese, softened (full-fat for best results)

1/4 cup granulated sugar

1 teaspoon vanilla extract

1 egg yolk

1/4 cup butter, melted (unsalted preferred)

2 tablespoons cinnamon sugar (easily made with 1 1/2 tablespoons granulated sugar mixed with 1/2 tablespoon ground cinnamon)

Powdered sugar for dusting

Swaps and Notes:

King's Hawaiian Rolls: These are essential for the signature soft, sweet base. While other dinner rolls might work, the unique texture and sweetness of Hawaiian rolls are key here.

Cream Cheese: Use full-fat cream cheese, softened to room temperature, for the creamiest, smoothest filling.

Vanilla Extract: Pure vanilla extract will give the best flavor.

Egg Yolk: The egg yolk adds richness and helps the filling set beautifully.

Cinnamon Sugar: You can make your own with granulated sugar and cinnamon (as suggested) or use a store-bought blend. Adjust the cinnamon to your taste.

Toppings: While powdered sugar is classic, a light drizzle of cream cheese glaze (powdered sugar, a touch of milk, and vanilla) could also be a delicious addition after baking.

Directions:

Preheat Oven & Prep Sheet: Preheat your oven to 350°F (175°C). Lightly grease a large baking sheet or line it with parchment paper to prevent sticking.

Prepare Rolls: Carefully slice each King's Hawaiian Sweet Roll in half horizontally, but not all the way through. You want to create a pocket or hinge that opens like a book, allowing you to stuff the filling inside while keeping the roll intact.

Make Cream Cheese Filling: In a medium bowl, combine the softened cream cheese, granulated sugar, vanilla extract, and egg yolk. Using a whisk or a handheld mixer, mix until the filling is completely smooth, creamy, and well combined, with no lumps.

Fill the Rolls: Spoon the cream cheese mixture into the pocket of each sweet roll. You can use a small spoon or even a piping bag (without a tip, just snip the corner) for easier and neater filling. Be generous but don't overfill, as it might ooze out during baking.

Arrange on Baking Sheet: Place the filled rolls on the prepared baking sheet, ensuring they are not touching each other too much. This allows them to bake evenly and get nicely golden.

Brush & Sprinkle: In a small bowl, melt the 1/4 cup butter. Brush the tops of the filled rolls generously with the melted butter. Then, evenly sprinkle the cinnamon sugar mixture over the tops of all the rolls.

Bake: Bake in the preheated oven for 15-20 minutes, or until the rolls are golden brown, the filling is set and slightly puffed, and the cinnamon sugar is caramelized.

Cool & Dust: Allow the danishes to cool slightly on the baking sheet for a few minutes before carefully transferring them to a serving platter. Dust generously with powdered sugar before serving.

Enjoy these King's Hawaiian Cheesecake Danishes warm, as a decadent breakfast treat or a sweet dessert that combines the soft, fluffy texture of brioche rolls with the creamy richness of cheesecake.:

Tips for Success:

Softened Cream Cheese: This is the most crucial tip for the filling! If your cream cheese isn't soft, it will be lumpy.

Don't Cut All the Way Through: Be careful when slicing the rolls to ensure you create a pocket, not two separate halves.

Even Filling: Try to distribute the filling evenly among the rolls for consistent baking and enjoyment.

Serve Warm: While still delicious at room temperature, these danishes are absolutely best enjoyed warm, when the filling is melty and the rolls are soft.

Adjust Sweetness: You can slightly adjust the amount of sugar in the cream cheese filling to your preference.

Serving Suggestions and Pairings:

Storage and Leftover Tips:

More Recipes You Will Love:

For another crowd-pleasing dessert that's quick to assemble, check out my [This Big Family Banana Pudding Is My Favorite Classic Dessert to Feed a Crowd](#).

DIRECTIONS

1. **Making these :** King's Hawaiian Cheesecake Danishes is incredibly simple and quick, perfect for a delightful morning treat!
2. **Preheat : Oven & Prep Sheet:** Preheat your oven to 350°F (175°C). Lightly grease a large baking sheet or line it with parchment paper to prevent sticking.
3. **Prepare : Rolls:** Carefully slice each King's Hawaiian Sweet Roll in half horizontally, but not all the way through. You want to create a pocket or hinge that opens like a book, allowing you to stuff the filling inside while keeping the roll intact.
4. **Make : Cream Cheese Filling:** In a medium bowl, combine the softened cream cheese, granulated sugar, vanilla extract, and egg yolk. Using a whisk or a handheld mixer, mix until the filling is completely smooth, creamy, and well combined, with no lumps.
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10. **Tips for Success: Softened Cream Cheese:** This is the most crucial tip for the filling! If your cream cheese isn't soft, it will be lumpy.
11. **Don't : Cut All the Way Through:** Be careful when slicing the rolls to ensure you create a pocket, not two separate halves.
12. **Even : Filling:** Try to distribute the filling evenly among the rolls for consistent baking and enjoyment.
13. **Serve : Warm:** While still delicious at room temperature, these danishes are absolutely best enjoyed warm, when the filling is melty and the rolls are soft.
14. **Adjust : Sweetness:** You can slightly adjust the amount of sugar in the cream cheese filling to your preference.
15. **Serving Suggestions and Pairings:** These King's Hawaiian Cheesecake Danishes are perfect on their own for a satisfying sweet treat. They make an excellent addition to a brunch spread, a delightful breakfast with coffee or tea, or a simple yet elegant dessert after dinner. Pair them with a warm cup of coffee, a refreshing glass of milk, or even a light fruit salad to balance the richness. If you're a fan of comforting, baked sweets, you might also enjoy my [These Easy Pumpkin Spice Muffins Are My Favorite Fall Treat to Bake on Repeat](#) or my beloved [This Chocolate Chip Banana Bread Is My Favorite Way to Use Up Overripe Bananas](#).
16. **Storage and Leftover Tips:** Store any leftover King's Hawaiian Cheesecake Danishes in an airtight container in the refrigerator for up to 3-4 days. To reheat, gently warm them in the microwave for 15-30 seconds or in a low oven (around 300°F/150°C) for 5-10 minutes, until the filling is warm and soft again.
17. **More Recipes You Will Love:** If you enjoyed the sweet, comforting flavors and easy preparation of these danishes, here are a few more delightful recipes that I think you'll absolutely love:
18. For another crowd-pleasing dessert that's quick to assemble, check out my [This Big Family Banana Pudding Is My Favorite Classic Dessert to Feed a Crowd](#).
19. If you're a fan of rich and indulgent treats, you'll adore my [These Chocolate Chip Cookie Dough Brownie Bombs Are My Favorite Sweet Obsession](#).
20. And for another effortless way to impress guests with a cheesy appetizer, don't miss my [This Baked Brie Appetizer Is My Favorite Effortless Way to Impress Guests](#).
21. **Final Thoughts:** These King's Hawaiian Cheesecake Danishes are a truly delightful and surprisingly simple way to create a special treat. They combine comfort, elegance, and incredible flavor into one perfect bite. Give them a try, and prepare for a new

favorite for breakfast, brunch, or dessert!

22. What's your favorite way to transform a simple ingredient into something extraordinary? Share your ideas and feedback in the comments below, and don't forget to follow Chef Maniac for more delicious and inspiring recipes!

SWAPS & NOTES

King's Hawaiian Rolls: These are essential for the signature soft, sweet base.

While other dinner rolls might work, the unique texture and sweetness of Hawaiian rolls are key here.

Cream Cheese: Use full-fat cream cheese, softened to room temperature, for the creamiest, smoothest filling.

Vanilla Extract: Pure vanilla extract will give the best flavor.

TIPS FOR SUCCESS

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Don't Cut All the Way Through: Be careful when slicing the rolls to ensure you create a pocket, not two separate halves.

Even Filling: Try to distribute the filling evenly among the rolls for consistent baking and enjoyment.

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

Original recipe: <https://chefmaniac.com/kings-hawaiian-cheesecake-danish-easy-brunch-dessert-treat/>