

How to Make a Decadent Cinnamon Roll Cheesecake - Sweet, Creamy & Irresistible

, why not combine them into one



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
- $\frac{1}{2}$ teaspoon vanilla extract

Step-by-Step Instructions:

1. Preheat & Prepare the Pan:
2. Make the Cinnamon Roll Base:

In a large bowl, mix together flour, granulated sugar, butter, milk, baking powder, and salt until

a soft dough forms.

Roll the dough into a 12x8-inch rectangle on a floured surface.

Mix brown sugar and cinnamon, then sprinkle evenly over the dough.

Roll the dough tightly into a log, then slice into $\frac{1}{2}$ -inch rolls.

Press the cinnamon roll slices evenly into the bottom of the prepared springform pan, forming the crust.

3. Make the Cheesecake Filling:

In a large bowl, beat the cream cheese and sugar until smooth and creamy.

Add eggs, one at a time, mixing well after each addition.

Stir in the vanilla extract and sour cream until fully incorporated.

Pour the cheesecake batter over the cinnamon roll base in the pan.

4. Add the Cinnamon Swirl:

DIRECTIONS

1. **Preheat & Prepare the Pan:** Preheat your oven to 350°F (175°C). Grease a 9-inch springform pan to prevent sticking.
2. **Make the Cinnamon Roll Base:** In a large bowl, mix together flour, granulated sugar, butter, milk, baking powder, and salt until a soft dough forms.
3. **Roll the dough into a 12x8-inch rectangle on a floured surface.**
4. **Mix brown sugar and cinnamon, then sprinkle evenly over the dough.**
5. **Roll the dough tightly into a log, then slice into $\frac{1}{2}$ -inch rolls.**
6. **Press the cinnamon roll slices evenly into the bottom of the prepared springform pan, forming the crust.**
7. **Make the Cheesecake Filling:** In a large bowl, beat the cream cheese and sugar until smooth and creamy.
8. **Add eggs, one at a time, mixing well after each addition.**
9. **Stir in the vanilla extract and sour cream until fully incorporated.**
10. **Pour the cheesecake batter over the cinnamon roll base in the pan.**
11. **Add the Cinnamon Swirl:** In a small bowl, mix brown sugar, cinnamon, and melted butter.
12. **Drizzle this mixture over the cheesecake filling.**
13. **Use a knife or toothpick to gently swirl the cinnamon mixture into the batter, creating a marbled effect.**
14. **Bake Until Set:** Place the cheesecake in the preheated oven and bake for 45-50 minutes, or until the center is just set but still slightly jiggly.

15. Let the cheesecake cool at room temperature for 30 minutes, then refrigerate for at least 4 hours (or overnight) for the best texture.
16. Drizzle with Glaze & Serve: In a small bowl, whisk together powdered sugar, milk, and vanilla extract until smooth.
17. Drizzle the glaze over the chilled cheesecake before serving.
18. How to Serve This Cheesecake: This Cinnamon Roll Cheesecake is incredible on its own, but you can take it up a notch by:
19. ? Serving warm - Let the cheesecake sit at room temperature for 10-15 minutes before serving for a softer texture.? Adding a scoop of vanilla ice cream - Because extra creaminess is never a bad idea!? Sprinkling extra cinnamon sugar on top - For an even bolder cinnamon roll flavor.? Pairing with coffee or chai latte - The perfect balance of sweetness and spice.
20. My Best Tips for a Perfect Cinnamon Roll Cheesecake: Use full-fat cream cheese - This makes the cheesecake extra rich and creamy.
21. Don't overmix the batter - Mix just until smooth to avoid cracks in the cheesecake.
22. Let the cheesecake chill completely - The flavors intensify as it sets, making it even more delicious!
23. Use a water bath if you want an ultra-smooth texture - Wrap the springform pan in foil and place it in a roasting pan filled with hot water while baking.
24. Fun Variations & Add-Ins: Want to put your own spin on this cheesecake? Try these delicious variations:
25. Caramel : Cinnamon Roll Cheesecake - Drizzle warm caramel sauce over the top before serving.

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

Original recipe: <https://chefmaniac.com/how-to-make-a-decadent-cinnamon-roll-cheesecake-sweet-creamy-irresistible/>