

Quick & Delicious King's Hawaiian Cheesecake Danish: A Simple Recipe

King's Hawaiian Cheesecake Danish



OVEN
350°F

TIME
15-20 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

1 package King's Hawaiian Sweet Rolls (12 count)
8 oz cream cheese, softened
1/4 cup granulated sugar
1 teaspoon vanilla extract
1 large egg yolk
1/4 cup unsalted butter, melted
2 tablespoons cinnamon sugar (1 1/2 tablespoons sugar mixed with 1/2 tablespoon cinnamon)
Powdered sugar for dusting

DIRECTIONS

- 1.** Preheat : Oven and Prep Pans: Preheat your oven to 350°F (175°C). Line a baking sheet with parchment paper.
- 2.** Prep the : Rolls: Separate the King's Hawaiian Sweet Rolls and place them on the prepared baking sheet.
- 3.** Make the : Filling: In a medium bowl, beat the softened cream cheese until it is smooth and creamy. Add the granulated sugar, vanilla extract, and egg yolk to the cream cheese. Continue to beat until everything is well combined and the mixture is smooth.
- 4.** Fill the : Rolls: Use your fingers or the back of a small spoon to create a small, shallow well in the center of each roll.
- 5.** Spoon and : Brush: Fill each well with a spoonful of the cream cheese mixture. Brush the edges of the rolls with the melted butter.
- 6.** Add the : Topping: Sprinkle the cinnamon sugar mixture over the tops of the rolls.
- 7.** Bake: Bake in the preheated oven for 15-20 minutes, or until the rolls are golden brown and the cheesecake filling is set and slightly puffed.
- 8.** Cool and : Dust: Remove from the oven and let the danishes cool for a few minutes. Dust generously with powdered sugar before serving.

SWAPS & NOTES

Rolls: The King's Hawaiian Sweet Rolls are key for the flavor and texture of this recipe.

I highly recommend sticking with them.

Cream Cheese: Make sure your cream cheese is completely softened to room temperature.

This will prevent any lumps and give you a smooth, creamy filling.

TIPS FOR SUCCESS

Soften the Cream Cheese: This is the most important step for a smooth, creamy filling.

Make sure the cream cheese is at room temperature.

Don't Overfill: Be careful not to add too much filling to each roll, as it can spill out while baking.

Serve Warm: These danishes are best served warm, straight from the oven.

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

Original recipe: <https://chefmaniac.com/quick-delicious-kings-hawaiian-cheesecake-danish-a-simple-recipe/>