

Cinnamon Roll Cheesecake - A Dreamy Dessert with a Caramel Twist!

Cinnamon Roll Cheesecake with Caramel Drizzle: A Heavenly Blend of Sweetness and Spice ??



OVEN
350°F

TIME
20 min

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INGREDIENTS

- 1 package refrigerated cinnamon rolls
- 1/4 cup sugar
- 1 teaspoon cinnamon
- 16 oz cream cheese, softened
- 1 cup sugar
- 1 teaspoon vanilla extract
- 3 large eggs
- 1/2 cup sour cream
- 1/2 cup caramel sauce (store-bought or homemade)

How to Make Cinnamon Roll Cheesecake:

1. Preheat the Oven:

Set your oven to 350°F (175°C).

Grease a 9-inch springform pan or line the bottom with parchment paper.

2. Prepare the Cinnamon Roll Crust:

Open the package of refrigerated cinnamon rolls and cut each roll into quarters.

In a bowl, mix the cinnamon roll pieces with sugar and cinnamon.

Press the cinnamon roll mixture evenly into the bottom of the springform pan, forming a crust.

3. Make the Cheesecake Filling:

In a large bowl, beat together: Softened cream cheese? Sugar? Vanilla extract

Beat until smooth and fluffy.

4. Add Eggs One at a Time:

Beat in the eggs one at a time, mixing well after each addition.

5. Fold in Sour Cream:

Gently stir in the sour cream until just combined.

6. Pour Over the Crust & Bake:

Pour the cheesecake filling over the cinnamon roll crust in the springform pan.

Bake for 50-60 minutes, or until the center is just set but still slightly jiggly.

7. Cool Gradually:

Let the cheesecake cool at room temperature for 1 hour.

Then, refrigerate for at least 4 hours or overnight to fully set.

8. Drizzle with Caramel & Serve!:

Warm the caramel sauce slightly before drizzling over the cheesecake.

Slice, serve, and enjoy the heavenly combo of cinnamon, cheesecake, and caramel!

Pro Tips for the Best Cheesecake:

Fun Variations to Try:

DIRECTIONS

1. Preheat the Oven: Set your oven to 350°F (175°C).
2. Grease a 9-inch springform pan or line the bottom with parchment paper.
3. Prepare the Cinnamon Roll Crust: Open the package of refrigerated cinnamon rolls and cut each roll into quarters.
4. In a bowl, mix the cinnamon roll pieces with sugar and cinnamon.
5. Press the cinnamon roll mixture evenly into the bottom of the springform pan, forming a crust.
6. ? Tip: Press the dough firmly and evenly so it holds together well after baking.
7. Make the Cheesecake Filling: In a large bowl, beat together: ? Softened cream cheese? Sugar? Vanilla extract
8. Beat until smooth and fluffy.
9. Add Eggs One at a Time: Beat in the eggs one at a time, mixing well after each addition.
10. ? Tip: Don't overmix! Overbeating introduces too much air, which can cause cracks in the cheesecake.
11. Fold in Sour Cream: Gently stir in the sour cream until just combined.
12. ? Tip: Sour cream gives the cheesecake a smooth, velvety texture and a slight tang to balance the sweetness.
13. Pour Over the Crust & Bake: Pour the cheesecake filling over the cinnamon roll crust in the springform pan.
14. Bake for 50-60 minutes, or until the center is just set but still slightly jiggly.

15. ? Tip: If the cheesecake is browning too quickly, tent it with foil for the last 15 minutes.
16. Cool Gradually: Let the cheesecake cool at room temperature for 1 hour.
17. Then, refrigerate for at least 4 hours or overnight to fully set.
18. ? Tip: Cooling slowly prevents cracks and helps the flavors meld beautifully.
19. Drizzle with Caramel & Serve!: Warm the caramel sauce slightly before drizzling over the cheesecake.
20. Slice, serve, and enjoy the heavenly combo of cinnamon, cheesecake, and caramel!
21. Pro Tips for the Best Cheesecake: ? Use Room Temperature Ingredients - This ensures a smooth, lump-free batter.? Don't Overbake - The center should still have a slight jiggle when you remove it from the oven.? Chill for the Best Flavor - Cheesecake tastes even better after chilling overnight.? Use a Water Bath for a Perfect Finish - Placing a pan of hot water in the oven creates steam to prevent cracking.
22. Fun Variations to Try: ? Chocolate Cinnamon Cheesecake - Swirl in melted chocolate for a decadent twist.? Apple Cinnamon Cheesecake - Add cooked cinnamon apples on top for extra flavor.? Pecan Caramel Cheesecake - Sprinkle chopped pecans over the caramel drizzle.? Cinnamon Latte Cheesecake - Add 1 teaspoon instant coffee powder for a latte-inspired dessert!
23. What to Serve with Cinnamon Roll Cheesecake: This decadent dessert pairs beautifully with:
24. ? Coffee, Chai, or Hot Cocoa - A warm drink to complement the creamy, spiced flavors.? Vanilla or Cinnamon Ice Cream - A cool contrast to the warm cinnamon notes.? Stewed Apples - Add a tangy-sweet contrast.? Sparkling Wine or Bailey's Irish Cream - For a festive pairing!
25. FAQs About Cinnamon Roll Cheesecake: Q: Can I make this cheesecake ahead of time?A: Yes! It actually tastes better the next day after the flavors meld.

SWAPS & NOTES

. ? Stewed Apples - Add a tangy-sweet contrast. ? Sparkling Wine or Bailey's Irish Cream - For a festive pairing!

FAQs About Cinnamon Roll Cheesecake Q: Can I make this cheesecake ahead of time?

It actually tastes better the next day after the flavors meld.

A: Store in an airtight container in the fridge for up to 5 days

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

Original recipe: <https://chefmaniac.com/cinnamon-roll-cheesecake-a-dreamy-dessert-with-a-caramel-twist/>