

2-Ingredient Strawberry Cheesecake Cinnamon Roll Casserole (Easy 40-Minute Dessert)

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OVEN
350°F

TIME
40 min

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INGREDIENTS

- 1 can refrigerated cinnamon rolls (with cream cheese icing)
- 1 can strawberry pie filling
- 2 tablespoons heavy cream

DIRECTIONS

1. Step 1: Prep the Cinnamon Rolls: Preheat your oven to 350°F.
2. Open the can of cinnamon rolls and set the icing aside. Cut each cinnamon roll into small, bite-sized pieces.
3. Step 2: Prepare the Baking Dish: Add 2 tablespoons of heavy cream to the bottom of a standard pie dish or small baking dish. Spread it around slightly.
4. Toss the cinnamon roll pieces into the dish, making sure they're evenly distributed.
5. Step 3: Add the Strawberry Filling: Spoon the entire can of strawberry pie filling over the cinnamon roll pieces. Spread it out gently so the fruit covers most of the surface.
6. Step 4: Bake: Bake at 350°F for 35-40 minutes, or until the cinnamon roll pieces are cooked through and golden brown on top.
7. If the top starts browning too quickly, loosely cover with foil during the last 10 minutes.
8. Step 5: Cool and Ice: Let the casserole cool for at least 10-15 minutes before adding the icing. Drizzle the reserved cream cheese icing over the top.
9. Slice and serve warm.

SWAPS & NOTES

Here are a few easy swaps: Swap strawberry pie filling for cherry, blueberry, or apple.

Use jumbo cinnamon rolls for thicker, fluffier pieces.

Add a handful of fresh strawberries for extra texture.

Mix in a few ounces of softened cream cheese for even more cheesecake flavor.

TIPS FOR SUCCESS

Cut the cinnamon rolls evenly so they bake at the same rate.

Don't skip the heavy cream-it helps create that soft, almost bread pudding-like texture.

Check the center before removing from the oven.

The middle should be set, not doughy.

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

Original recipe: <https://chefmaniac.com/2-ingredient-strawberry-cheesecake-cinnamon-roll-casserole-easy-40-minute-dessert/>