

## Simple Churro Cheesecake That's Crispy, Creamy, and Incredibly Easy

1 tablespoon ground cinnamon



**OVEN**  
**350°F**

**TIME**  
**28 to 45 min**

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### INGREDIENTS

For the cinnamon sugar:

1 tablespoon ground cinnamon

1/3 to 1/2 cup granulated sugar

For the cheesecake:

2 cans refrigerated crescent roll dough or 2 sheets crescent dough

16 ounces full-fat cream cheese, softened

1/2 to 3/4 cup granulated sugar

1 to 2 eggs

1 to 1 1/2 teaspoons vanilla extract

3 tablespoons melted butter

### DIRECTIONS

1. Preheat your oven to 350°F and grease a 9x13-inch baking dish.
2. Mix the cinnamon and sugar together in a small bowl and set aside.
3. In a large bowl, beat the softened cream cheese, sugar, egg, and vanilla until smooth. Some versions use two eggs, while others use one; both styles appear in accessible recipes.
4. Press one sheet or can of crescent dough into the bottom of the baking dish.
5. Spread the cheesecake filling evenly over the dough.
6. Top with the second sheet of crescent dough.
7. Brush with melted butter and sprinkle generously with the cinnamon-sugar mixture. At least one accessible version uses melted butter on top before baking.
8. Bake until golden and set, usually around 28 to 45 minutes depending on the recipe version and thickness.
9. Cool completely, then chill before slicing for the cleanest bars. One accessible recipe specifically recommends a multi-hour chill before serving.

### SWAPS & NOTES

Use crescent sheets if you can find them.

They save time because you do not have to pinch together perforations, and several accessible versions note that they are easier to work with than standard crescent triangles.

Stick with block cream cheese rather than whipped or tub-style cream cheese.

The accessible recipes consistently call for full-fat cream cheese for the right texture.

## TIPS FOR SUCCESS

Keep the crescent dough cold until you are ready to use it.

One accessible recipe specifically notes that chilled dough is easier to handle and less sticky.

Let the cream cheese soften fully before mixing so the filling turns smooth instead of lumpy.

That is also consistent with the accessible recipes and standard cheesecake technique.

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

Original recipe: <https://chefmaniac.com/simple-churro-cheesecake-thats-crispy-creamy-and-incredibly-easy/>