

Golden, Buttery, and Stuffed with Cream Cheese-This Dessert Is Dangerously Easy to Love

When I'm craving something sweet, comforting, and ridiculously simple to pull together, these



OVEN
350°F

TIME
10 mins

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INGREDIENTS

2 cans (8 oz each) refrigerated crescent roll dough
1 package (8 oz) cream cheese, softened
 $\frac{1}{2}$ cup granulated sugar
1 tsp vanilla extract
1 egg yolk
2 tbsp melted butter
2 tbsp cinnamon sugar (2 tbsp sugar + $\frac{1}{2}$ tsp cinnamon)
Powdered sugar, for dusting (optional)

DIRECTIONS

- 1.** Preheat and Prep: I preheat my oven to 350°F (175°C) and lightly grease a 9x13-inch baking dish. A little baking spray or a swipe of butter does the trick.
- 2.** Roll Out the Base: I unroll one can of crescent roll dough and gently press it into the bottom of the baking dish, pinching the seams together to form a smooth layer. It doesn't have to be perfect-just try to get an even coverage.
- 3.** Make the Cheesecake Filling: In a mixing bowl, I beat together the softened cream cheese, sugar, vanilla extract, and egg yolk until smooth and creamy. This is the luscious layer that makes every bite taste like cheesecake.
- 4.** Then I spread the mixture evenly over the dough base, using a spatula to smooth it all the way to the edges.
- 5.** Top with More Dough: I unroll the second can of crescent dough and lay it gently over the top of the cream cheese filling. Again, I pinch the seams and edges so everything is sealed in.
- 6.** Add the Buttery Cinnamon Topping: Next, I brush the entire top layer with melted butter, then sprinkle generously with cinnamon sugar. This is what gives that slightly crisp, golden-brown finish with a hint of spice.
- 7.** Bake to Golden Perfection: Into the oven it goes for 25-30 minutes, until the top is beautifully golden and the center is set. I usually start checking around 25 minutes-if it jiggles in the middle, give it a few more.
- 8.** Cool and Dust: Once out of the oven, I let it cool for at least 15-20 minutes so the cream cheese layer can

firm up. You can chill it for cleaner slices, but I honestly love it warm.

9. A final dusting of powdered sugar before serving gives it that classic bakery touch.

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

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