



SOPAPILLA CHEESECAKE

2 cans of Pillsbury Crescent Rolls
1 package of cream cheese, softened
1 cup of white sugar
1 tsp. of vanilla extract
1 tsp. of ground cinnamon
½ cup of white sugar
1 stick of butter

Remove cream cheese from refrigerator and allow it to soften before you begin making the dessert. Preheat oven to 350 degrees.

Spray a 9x13 pan with non-stick cooking spray. Unroll 1 package of the crescent rolls and lay in the bottom of the 9x13 pan. Press seams together and pat dough into the bottom of the pan.

In a separate bowl combine cream cheese, 1 cup of sugar and 1 tsp. of vanilla. Beat with electric mixer until smooth and creamy. Spread over top of dough in 9x13 pan. Unroll the other package of crescent rolls and place over the top of the cream cheese mixture in the pan. Carefully press seams together and pat dough out to the edges of the pan.

Melt butter in microwave and pour over the top of the dough. I use a pastry brush at this point to smooth the seams and edges a bit more. Combine the ½ cup of sugar and the 1 tsp. of cinnamon in a small bowl and then sprinkle the cinnamon sugar mixture over the top of the dough.

Bake at 350 degrees for about 30 minutes until the crescent dough has puffed and turned golden brown. Allow to cool 10 minutes before serving.

I like to make this dessert with Mexican style food! Enjoy!