

SOPAPILLA CHEESECAKE

Ingredients

- 2 8-ounce cans of Pillsbury crescent rolls
- 2 8-ounce packages cream cheese, room temp
- 1 ½ cups sugar, divided
- 1 tsp vanilla extract
- 2 tsp cinnamon
- ¼ cup butter, melted

Directions

1. Preheat oven to 350 degrees. Spray a 9x13-inch baking dish with cooking spray.
2. Unroll one can of crescent rolls and press it into the bottom of the baking dish, sealing perforations.
3. In a medium bowl, blend the cream cheese, 1 cup of sugar, and the vanilla. Spread evenly over the top of the crescent roll layer.
4. Unroll your second can of crescent rolls onto a sheet of saran wrap or some other surface and press the perforations together. Transfer to your baking dish, placing it on top of the cream cheese mixture.
5. Pour the melted butter on top of the crescent dough.
6. In a small bowl, combine the remaining ½ cup of sugar and cinnamon. Sprinkle evenly over the melted butter.
7. Bake for 25-30 minutes until bubbly and bottom crust is slightly browned. Let it cool and store in the refrigerator. When ready to serve, slice and add whipped cream and strawberries if desired. Store leftovers in an airtight container.