

## Sopapilla Cheesecake Pie



Rated: ★★★★★

Prep Time: 15 Minutes

Ready In: 3 Hours

Cook Time: 45 Minutes

Servings: 12

"I make this cinnamon and vanilla cheesecake to take to pot luck dinners and get rave reviews. Easy to make, smells great while cooking and tastes wonderful!"

### INGREDIENTS:

- 2 (8 ounce) packages cream cheese, softened
- 1 cup white sugar (and  $\frac{3}{4}$  cup later)
- 1 teaspoon Mexican vanilla extract
- 2 (8 ounce) cans refrigerated crescent rolls
- $\frac{3}{4}$  cup white sugar
- 1 teaspoon ground cinnamon
- $\frac{1}{2}$  cup butter, room temperature
- $\frac{1}{4}$  cup honey

### DIRECTIONS:

1. Preheat an oven to 350 degrees F (175 degrees C). Prepare a 9x13 inch baking dish with cooking spray.
2. Beat the cream cheese with 1 cup of sugar and the vanilla extract in a bowl until smooth.
3. Unroll one can of crescent roll dough, and press to shape into the bottom of a 9x13 inch lightly greased baking dish. Evenly spread the cream cheese mixture into the baking dish, then cover with the remaining piece of crescent dough (the second can). Stir together  $\frac{3}{4}$  cup of sugar, cinnamon, and butter. Dot the mixture over the top of the cheesecake.
4. Bake in the preheated oven until the crescent dough has puffed and turned golden brown, about 30 minutes. Remove from the oven and drizzle with honey. Cool completely in the pan before cutting into 12 squares.