



DESSERTS > COOKIES > BAR COOKIE RECIPES > CHEESECAKE BAR RECIPES

Sopapilla Cheesecake Pie

This sopapilla cheesecake is easy to make, smells great while cooking, and tastes wonderful! I take this to potluck dinners, and it always gets rave reviews.

Submitted by **CandelB** |  Tested by **Allrecipes Test Kitchen**

Prep Time: 20 mins

Cook Time: 30 mins

Additional Time: 2 hrs

Total Time: 2 hrs 50 mins

Servings: 12

Yield: 12 cheesecake squares

Ingredients

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

Directions

Step 1

Gather all ingredients. Preheat the oven to 350 degrees F (175 degrees C). Grease a 9x13-inch baking dish with cooking spray.

Step 2

Beat cream cheese, 1 cup sugar, and vanilla extract in a bowl until smooth.

Step 3

Unroll crescent roll dough, and use a rolling pin to shape each sheet into a 9x13-inch rectangle.

Step 4

Press one piece into the bottom of the prepared baking dish.

Step 5

Evenly spread cream cheese mixture on top.

Step 6

Cover with remaining piece of crescent dough.

Step 7

Mash remaining 3/4 cup sugar, butter, and cinnamon with a fork until combined.

Step 8

Dot mixture over top of dough.

Step 9

Bake in the preheated oven until crescent dough has puffed and turned golden brown, about 30 minutes. Remove from the oven and drizzle with honey. Cool completely in the pan for about 2 hours before cutting into 12 squares.

Nutrition Facts

Per serving: 481 calories; total fat 29g; saturated fat 15g; cholesterol 61mg; sodium 459mg; total carbohydrate 51g; dietary fiber 0g; total sugars 38g; protein 6g; calcium 35mg; iron 2mg; potassium 52mg