



INGREDIENTS

Cinnamon Sugar Mixture:

- 1/2 cup sugar
- 2 Tbsp cinnamon

Filling

- 2 8oz packages cream cheese, softened
- 1/2 cup sugar
- 1 egg
- 1 tsp vanilla extract

Crust

- 2 Pillsbury crescent dough canisters*

*Crescent sheets or rolls will work

CHURRO CHEESECAKE

INSTRUCTIONS

1. Preheat the oven to 350°F.
2. Combine 1/2 cup sugar and 2 Tbsp cinnamon in a small bowl. Set aside.
3. Beat the cream cheese until smooth. Add the sugar, egg, and vanilla and beat until smooth and creamy. Set aside.
4. Spray a 9×13" pan evenly with non-stick spray.
5. Unroll the dough and carefully lift into the pan on top of the cinnamon sugar. Roll out flat to cover entire bottom of pan.
NOTE: You can use crescent rolls, unrolled with the seams pressed together too).
6. Spread the cream cheese mixture evenly over the dough. Unroll the second can of dough, press onto parchment paper then place it on top of the filling.
7. Sprinkle the remaining cinnamon sugar on top of the dough. Bake for about 30 minutes or until golden brown.

PREP TIME

- Prep | 5 m
- Cook | 30 m
- Ready in | 35 m