

Blue Ribbon

Recipes from Hometown Cooks
Just Like You!



Sopapilla Cheesecake Combines Dessert Favorites



"This is great for potlucks. Easy to make the night before and tastes great!"



Traci Bentz

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(Pop. 252,586)

Sopapilla Cheesecake

What You Need

- 2 8 oz cans of crescent rolls
- 2 8 oz pkg of cream cheese, softened
- 2 c sugar, divided
- 2 tsp vanilla, divided
- 1/2 c margarine or butter
- ground cinnamon

Directions

- With 1 can of crescent rolls, line the bottom of a 9x13 pan sprayed with non-stick spray. Stretch the dough and pinch the holes closed to form a crust.
- Blend together the softened cream cheese, 1 cup of sugar and 1 tsp of vanilla. Spread mixture evenly over the dough, but not too close to edges.
- Stretch second can of crescent rolls over the cream cheese mixture to form top crust.
- Melt butter and blend in 1 cup of sugar and 1 tsp vanilla. Pour evenly over the crust. Sprinkle generously with cinnamon.
- Bake at 360° for 30 minutes until bubbly and crust is slightly browned.
- Let cool and refrigerate before cutting into squares.

www.justapinch.com/sopapilla