



Sopapilla Cheesecake Bars

Makes: 15 bars

Prep Time: 15 minutes Bake Time: 40 minutes

Total Time: 55 minutes plus chill time 3 hours

Ingredients

- 2 (8 ounce) packages crescent rolls
- 24 ounces full-fat block cream cheese, softened
- 1 & 1/4 cups granulated sugar
- 1 tbsp cornstarch
- 1 tsp vanilla extract
- 1 large egg
- 1/4 cup unsalted butter, melted
- 2 tsp cinnamon

Instructions

Preheat the oven to 350°F. Lightly grease a 9x13 inch glass or ceramic pan with non-stick cooking spray.

Unroll one can of crescent rolls onto the bottom of the pan. Pinch the seams together and press the rolls out to cover the bottom of the pan.

In a large bowl beat the cream cheese until soft. Beat in 1 cup sugar and cornstarch. Mix in the vanilla extract & egg. Pour the batter over top of the crescent rolls, smoothing it down.

On a piece of parchment paper (or lightly greased work surface), unroll the second package of crescent rolls. Pinch the seams together and gently roll out the dough to be about 1/2 inch longer & wider. Carefully place the sheet of crescent roll dough on top of the cheesecake layer.

Spread the melted butter over top.

In a small bowl whisk together the remaining 1/4 cup white sugar and cinnamon. Sprinkle over top of the bars.

Bake in the preheated oven for 35-40 minutes, or until golden brown. Remove from the oven and cool to room temperature. Chill in the fridge for 3 hours, or overnight before serving.

Chef's Notes:

Cornstarch helps the cheesecake layer to be extra thick. If you don't have any on hand, the recipe will still turn out delicious.

Store in an airtight container in the fridge for up to 4 days. Bars can be frozen in an airtight container then thawed in the fridge overnight.

Recipe by Just So Tasty