

# Sopapilla Cheesecake Dessert



I love this dessert! Instead of digging through my books for the recipe to this yummy dish I went to check the recipe on Allrecipes. I never found it and it is great! A big hit at potlucks and ladies meetings. Enjoy!

**Prep:** 15 mins

**Cook:** 45 mins

**Additional:** 2 hrs

**Total:** 3 hrs

**Servings:** 12

**Yield:** 1 - 9x13 inch  
cheesecake



## Ingredients

3 (8 ounce) packages cream  
cheese, softened

1 ½ cups white sugar

1 ½ teaspoons vanilla extract

2 (8 ounce) cans crescent roll  
dough

½ cup melted butter

½ cup white sugar

1 teaspoon ground cinnamon

¼ cup sliced almonds

## Directions

### Step 1

Preheat an oven to 350 degrees F (175 degrees C).

### Step 2

Beat the cream cheese with 1 ½ cups of sugar, and the vanilla extract in a bowl until smooth. Unroll the cans of crescent roll dough, and use a rolling pin to shape the each piece into 9x13 inch rectangles. Press one piece into the bottom of a 9x13 inch baking dish. Evenly spread the cream cheese mixture into the baking dish, then cover with the remaining piece of crescent dough.

### Step 3

Drizzle the melted butter evenly over the top of the cheesecake. Stir the remaining ½ cup of sugar together with the cinnamon in a small bowl, and sprinkle over the cheesecake along with the almonds.

### Step 4

Bake in the preheated oven until the crescent dough has puffed and turned golden brown, about 45 minutes. Cool completely in the pan before cutting into 12 squares.

## Nutrition Facts

**Per Serving:** 553 calories; protein 7.4g; carbohydrates 50.1g; fat 36.2g; cholesterol 81.9mg; sodium 513.6mg.