



# Sopapilla Cheesecake Dessert

## Ingredients

- 3 (8 oz) packages cream cheese, softened
- 1 ½ cups white sugar
- 1 ½ teaspoons vanilla extract
- 2 (8 oz) cans crescent roll dough
- 1/2 cup melted butter
- 1/2 cup white sugar (for topping)
- 1 teaspoon ground cinnamon
- 1/4 cup sliced almonds (optional, for topping)

## Instructions

1. **Step 1: Preheat the Oven**
2. Preheat your oven to 350°F (175°C). Lightly grease a 9×13-inch baking dish.
3. **Step 2: Prepare the Filling**
4. In a mixing bowl, beat the cream cheese, 1 1/2 cups of sugar, and vanilla extract together until smooth and creamy.
5. **Step 3: Roll the Dough**
6. Unroll both cans of crescent dough. Use a rolling pin to gently flatten each sheet into a 9×13-inch rectangle.
7. Press one sheet into the bottom of the prepared baking dish to form the base crust.
8. **Step 4: Layer the Cheesecake**
9. Spread the cream cheese filling evenly over the bottom crust.  
Top with the second sheet of crescent dough, carefully placing it over the filling.
10. **Step 5: Add Topping**
11. Pour the melted butter evenly over the top crust.  
In a small bowl, mix 1/2 cup sugar with cinnamon, and sprinkle it over the butter.  
Add sliced almonds on top, if using.
12. **Step 6: Bake**
13. Bake for about 45 minutes, or until the top is puffed and golden brown.
14. **Step 7: Cool and Serve**
15. Allow the cheesecake to cool completely in the pan.  
Cut into 12 squares and serve at room temperature or chilled.