

2019 Winning Bake-Off Recipe by Kristen Flores Sopapilla Cheesecake Bars

2 (8 ounce) packages cream cheese, softened
1 egg
1 3/4 cups white sugar, divided
2 teaspoons vanilla extract
1 teaspoon almond extract (optional, but preferred)
2 cans refrigerated crescent roll dough or homemade pie crust
1.5 teaspoon ground cinnamon
1/2 cup butter, room temperature
1/4 - 1/2 cup honey


Preheat an oven to 350. Prepare a 9x13 inch baking dish with some softened butter.

Beat the cream cheese with 1 cup of sugar, the vanilla/almond extract, and the egg in a bowl until smooth and fluffy. Press half the dough onto the bottom of the pan. Spread the cream cheese mixture into the baking dish, then cover with the remaining piece of dough. Stir together 3/4 cup of sugar, cinnamon, and butter; spread the mixture over the top of the dish.

Bake in the preheated oven until the dough has puffed and turned golden brown, about 30 minutes.

Remove from the oven and cover with honey.

Easy to make with simple variations too - like fruit pie filling over the cream cheese.

Best enjoyed warm  ☐.