

**EXTRA
BONUS**

Sopapilla Cheesecake

Prep Time: 15 minutes | Total Time: 1 hour 20 minutes | Servings: 12

Serving Size: 1 3x3" Piece; Serving; Calories 440; Total Fat 27g; Cholesterol 60mg; Sodium 480mg; Total Carbohydrate 43g

Equipment Needed:

- 9x13-inch glass baking dish
- Medium mixing bowl
- Electric mixer

Ingredients:

- 2 cans refrigerated crescent rolls
- 2 packages (8 oz each) cream cheese, softened
- 1 1/2 cups sugar
- 1 teaspoon vanilla
- 1/2 cup butter, melted
- 1 tablespoon ground cinnamon



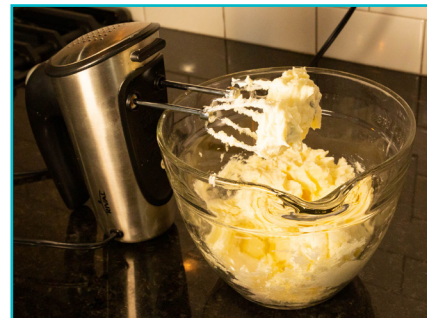
Instructions:



1. Heat oven to 350°F. Unroll one can of crescent roll dough and place in the bottom of an ungreased 9x13-inch baking dish.



2. Stretch dough to cover bottom of dish, firmly pressing perforations to seal.



3. In a medium bowl, beat cream cheese and one cup of sugar with electric mixer on medium speed until smooth. Beat in vanilla.



Sopapilla Cheesecake

Instructions Continued:



4. Spread cream cheese mixture over dough in baking dish.



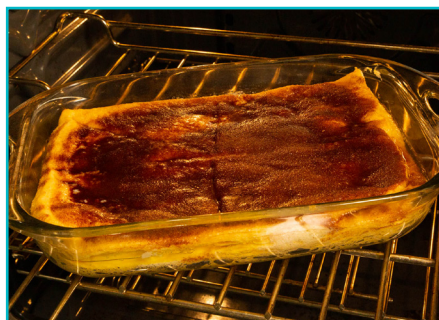
5. Unroll second can of dough and carefully place on top of cream cheese layer.



6. Pour melted butter evenly over top.



7. Mix remaining 1/2 cup sugar with the cinnamon and sprinkle evenly over butter.



8. Bake 30-35 minutes or until bars appear set when gently shaken. Cool for about 30 minutes. Refrigerate for easy cutting.



9. Cut into squares. Store bars covered in the refrigerator.



Grab the family, take a photo of your dish, and share your culinary masterpiece on social media with [#FoodFun4H](#) [#Indiana4H](#)

The contents of this document are those of the author and do not necessarily represent the official position of or endorsement by the Centers for Disease Control and Prevention.

