

## **SOPAPILLA CHEESECAKE BARS** submitted by Yvette Menard

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2 (8oz) cans of refrigerated crescent rolls

1 1/2 cups sugar

1/2 cup melted butter

16 oz of cream cheese, softened

1 tsp vanilla

1 tbsp ground cinnamon

Preheat oven to 350°. Unroll 1 can of crescents and place at the bottom of an ungreased 12 inch Dutch Oven or a 13 x 9 (3 quart) glass baking pan. Stretch to cover the bottom of the dish. Seal perforated lines by pressing together. Beat Cream Cheese and 1 cup of sugar until smooth. Add vanilla and mix well. Spread over dough. Carefully place second can of dough over cream cheese mixture. Press perforations to seal. Pour melted butter over top. Mix 1/2 cup sugar and cinnamon. Sprinkle evenly over butter. Bake 30-35 minutes or until bars appear set when gently shaken. Cool for about 30 min. Refrigerate for easier cutting. Cover a refrigerated remaining. Reheat in microwave at 1/2 power for 10-15 seconds.

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### **Meeting, Greeting, Cooking & Eating**

Gathering on the 2nd Saturday of each  
month at Palmetto Island State Park



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