

# Sopapilla Cheesecake Bars

Submitted by Sharon Quimby (Dispatcher/Auxiliary)

## Ingredients

- **2 cans (8 oz) refrigerated Pillsbury™ Original Crescent Rolls (8 Count)**
- 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

## Steps

- 1 Heat oven to 350°F.
- 2 Unroll 1 can dough. Place in bottom of ungreased 13x9-inch (3-quart) glass baking dish. Stretch to cover bottom of dish, firmly pressing perforations to seal.
- 3 In medium bowl, beat cream cheese and 1 cup of the sugar with electric mixer on medium speed until smooth. Beat in vanilla. Spread over dough in baking dish.
- 4 Unroll second can of dough. Firmly press perforations to seal. Carefully place on top of cream cheese layer. Pinch seams together.
- 5 Pour melted butter evenly over top. Mix remaining 1/2 cup sugar with the cinnamon, and sprinkle evenly over butter.
- 6 Bake 30-35 minutes or until bars appear set when gently shaken. Cool slightly, about 30 minutes. Refrigerate for easy cutting. Cut into 4 rows by 3 rows. Cover and refrigerate any remaining bars.

## Nutrition Information

**440 Calories, 27g Total Fat, 5g Protein, 43g Total Carbohydrate, 30g Sugars**

By Deborah Harroun (From Pinterest)