

# Crescent Roll Cheesecake

Serves: 16

## Ingredients:

- 2 cans Pillsbury crescent rolls
- 16 oz. cream cheese
- 1 ½ cups sugar
- 1 tsp. vanilla extract
- 1 tsp. cinnamon
- 1 stick butter

## Instructions:

- Preheat oven to 350 degrees F.
- Spray a 9 x 13 pan with cooking spray.
- Unroll and press 1 can crescent rolls into the bottom of your baking dish press the seams together.
- In a separate bowl blend the cream cheese, 1 cup sugar and 1 tsp vanilla.
- Spread over top of dough.
- Unroll the second can of crescent rolls and place on top of the cream cheese mixture pressing seams together again.
- Melt butter and pour over top layer of crescents. Mix the remaining 1/2 cup of sugar & cinnamon together.
- Sprinkle cinnamon sugar mixture generously over the top.
- If you don't think that's enough cinnamon sugar on top add more its really up to you there's no rules on this part of the recipe.
- Bake at 350 F degrees for 30 minutes until bubbly and bottom crust is slightly brown.
- Cool, slice and enjoy!