

# Sopapilla Cheesecake Bars for FCS Foods Lab



prep time 15 min  
total time 1 hr 5 min  
ingredients 6  
servings 6

## Ingredients

1 can (8 oz each) refrigerated crescent dinner rolls  
8 oz cream cheese, softened  
1 egg  
1/2 c sugar + 1 T  
1 teaspoon vanilla  
1 T margarine, melted  
3 t ground cinnamon

## Steps

- Heat oven to 350°F.
- Unroll 1 can dough & cut in 1/2. Place 1/2 in bottom of ungreased 8x8-inch baking dish. Stretch to cover bottom of dish, firmly pressing perforations to seal.
- In medium bowl, beat cream cheese and 1/2 c sugar with electric mixer on medium speed until smooth. Beat in egg and vanilla. Spread over dough in baking dish.
- Carefully place second 1/2 of dough on top of cream cheese layer. Pinch seams together.
- Brush melted margarine evenly over top. Mix remaining 1 T of sugar with the cinnamon, and sprinkle evenly over margarine.
- Bake about 30 minutes or until center is set. Cool slightly, about 20 minutes. Refrigerate for easy cutting. Cover and refrigerate any remaining bars.

For a more authentic sopapilla flavor, top with honey.

These need to be stored in the refrigerator, but are best served warm. Heat bars in microwave uncovered 5 to 10 seconds to rewarm.

Source: <http://www.pillsbury.com/recipes/sopapilla-cheesecake-bars/65ec128f-2acc-417b-8745-06c182d3134a>