



Cheesecake Crescent Rolls Casserole



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Introduction

Indulge in the creamy delight of this Cheesecake Crescent Rolls Casserole! It features buttery crescent roll dough layered with rich cream cheese, sugar, and a hint of cinnamon. This easy-to-make dessert is perfect for any occasion and will be a hit with friends and family.

Detailed Ingredients with measures

2 cans refrigerated crescent roll dough
2 8 oz blocks cream cheese, softened to room temperature
1 cup granulated sugar
1 teaspoon vanilla extract
1/4 cup melted butter
1 tablespoon ground cinnamon
2 tablespoons granulated sugar for topping

Prep Time

15 minutes

Cook Time, Total Time, Yield

Cook Time: 30 minutes

Total Time: 45 minutes

Yield: 12 servings

Instructions

1. Preheat the Oven:

Preheat your oven to 350F (175C). Grease a 9×13-inch baking dish to prevent sticking.

2. First Layer of Crescent Roll Dough:

Unroll one can of crescent roll dough and spread it evenly across the bottom of the prepared baking dish. Press the seams together to form a uniform layer.

3. Prepare the Cream Cheese Filling:

In a large mixing bowl, beat together the softened cream cheese, 1 cup of granulated sugar, and vanilla extract until smooth and well combined.

4. Spread the Cream Cheese Mixture:

Evenly distribute the cream cheese mixture over the first layer of crescent roll dough in the baking dish.

5. Second Layer of Crescent Roll Dough:

Unroll the second can of crescent roll dough and carefully place it over the cream cheese layer. Press the seams together to create a smooth top layer.

6. Apply the Butter and Cinnamon-Sugar Mixture:

Brush the melted butter evenly over the top layer of crescent roll dough. In a small bowl, mix together the ground cinnamon and the remaining 2 tablespoons of granulated sugar. Sprinkle this mixture generously over the buttered dough.

See also Whole Wheat Banana Bread

7. Bake the Casserole:

Place the baking dish in the preheated oven and bake for 30 minutes, or until the top is crisp and golden brown.

8. Cool and Serve:

Allow the casserole to cool for at least 20 minutes before slicing it into squares. Optionally, drizzle with honey for added sweetness before serving.

Enjoy your Cheesecake Crescent Rolls Casserole as a delightful dessert or breakfast treat!



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Detailed Directions and Instructions

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remaining 2 tablespoons of granulated sugar. Sprinkle this mixture generously over the buttered dough.

7. Bake the Casserole

Place the baking dish in the preheated oven and bake for 30 minutes, or until the top is crisp and golden brown.

See also [Pumpkin Spice Peanut Butter Oatmeal Muffins](#)

8. Cool and Serve

Allow the casserole to cool for at least 20 minutes before slicing it into squares. Optionally, drizzle with honey for added sweetness before serving.

Notes

Storage

Store any leftovers in an airtight container in the refrigerator for up to 3 days.

Serving Suggestions

This casserole can be served warm or cold, and it pairs well with fresh fruit or whipped cream.

Variations

Feel free to add chocolate chips or fruit preserves to the cream cheese filling for an extra burst of flavor.



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Cook Techniques

Prepping the Dough

Make sure to unroll the crescent roll dough gently to maintain its integrity. Press the seams together firmly to ensure a cohesive layer when placing it in the baking dish.

Mixing the Cream Cheese Filling

Beat the softened cream cheese thoroughly with the sugar and vanilla extract until the mixture is smooth and free of lumps. This will create a rich and creamy filling for your casserole.

Layering Properly

Spread the cream cheese mixture evenly across the first layer of crescent roll dough. This ensures each bite will have a consistent flavor and texture.

Baking to Perfection

Bake the casserole until the top layer is golden brown and crisp, while the filling is warm and gooey inside. Keep an eye on the baking time to prevent overcooking.

Cool Before Serving

Let the casserole cool for at least 20 minutes after baking. This will help the layers set, making it easier to cut into squares without falling apart.

FAQ

Can I use a different type of dough?

Yes, you can substitute puff pastry or biscuit dough if you prefer, but the flavor and texture will differ slightly.

See also Cheddar Ranch Cheese Ball

How do I store leftovers?

Store any leftovers in an airtight container in the refrigerator for up to 3 days. Reheat in the oven for best results.

Can I freeze the casserole?

Yes, you can freeze the baked casserole for up to 2 months. Thaw in the refrigerator overnight before reheating.

What toppings can I add?

You can top it with fresh fruit, chocolate drizzle, or whipped cream to enhance the flavors.

Is there a way to make it gluten-free?

Use gluten-free crescent roll dough as an alternative to make this dish suitable for gluten-sensitive individuals.



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Conclusion

Indulging in Cheesecake Crescent Rolls Casserole is a delightful experience, perfect for sharing with loved ones. Its creamy consistency combined with the buttery crescent rolls creates a treat that is both satisfying and easy to prepare. Whether enjoyed as a dessert or a special breakfast, this casserole is sure to impress and become a repeat favorite in your household.

More recipes suggestions and combination

Fruit-Enhanced Cheesecake Casserole

Consider adding fresh fruits like berries or sliced peaches into the cream cheese layer for a fruity twist on the classic recipe.

Chocolate Chip Crescent Rolls Casserole

Incorporate mini chocolate chips into the cream cheese filling to create a decadent chocolate variation that chocolate lovers will adore.

Pumpkin Spice Crescent Rolls Casserole

For a seasonal treat, blend in pumpkin puree and pumpkin pie spice into the cream cheese mixture, offering a festive flavor ideal for fall gatherings.

Nutty Crunch Topping Variation

Top the casserole with chopped nuts such as pecans or walnuts before baking for an added crunch and flavor dimension.

Cinnamon Roll Inspired Casserole

Swirl in a mixture of brown sugar and cinnamon in between the layers for a delightful cinnamon roll essence that enhances the overall flavor profile.



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