



Cinnamon Apple Cheesecake Christmas Buns

My First Christmas Bun Disaster

I tried making these buns years ago. I was so excited. I forgot the baking powder.

The result was flat as a pancake. We still ate them, laughing. The filling was perfect, even on a pancake-bun. I still laugh at that. It taught me a good lesson.

Why This Recipe Matters

This recipe matters because it brings people together. The smell fills your whole house. It says someone cares enough to bake.

It also matters because it is forgiving. My flat bun story proves it. Even a little mistake can still taste wonderful. What is your favorite baking smell from childhood?

Let's Talk About the Filling

The cheesecake and apple are a magic pair. The cream cheese is rich and smooth. The tart apples cut right through that.

Fun fact: Granny Smith apples are named for a real person, Maria Ann Smith. Doesn't that smell amazing when it bakes? The cinnamon makes it all feel like a hug.

The Joy of Making the Dough

Use your hands to mix the dough. Feel it come together. It is soft and a little sticky, and that is okay.

Rolling it out is the fun part. You do not need to be perfect. Just roll it the best you can. Do you prefer kneading dough or mixing batter? I love the feel of dough.

A Little Tip for You

When you cut the log into buns, use dental floss. Slide it under the roll, cross the ends, and pull. It gives you a clean cut without squishing.

This little trick saves the shape. It lets all that good filling stay inside. The crumble on top gets all crispy. It is the best part, in my opinion.

Sharing is the Best Part

These buns are meant for sharing. Take a plate to a neighbor. Leave some for your family on Christmas morning.

Food shared is love made visible. That is the second reason this recipe matters. Will you make these for a special morning or a cozy evening? Tell me which you choose.

Ingredients:

Ingredient	Amount	Notes
All-purpose flour	3 cups	For the Dough
Granulated sugar	1/2 cup	For the Dough
Baking powder	1 tablespoon	For the Dough
Salt	1/2 teaspoon	For the Dough
Unsalted butter, softened	1/4 cup	For the Dough
Milk	1 cup	For the Dough
Cream cheese, softened	8 ounces	For the Cheesecake-Apple Filling
Diced apples (e.g., Granny Smith)	2 cups	For the Cheesecake-Apple Filling
Cinnamon	1 teaspoon	For the Cheesecake-Apple Filling
Granulated sugar	1/4 cup	For the Cheesecake-Apple Filling
Brown sugar	1/2 cup	For the Crumble Topping
Oats	1 cup	For the Crumble Topping
Unsalted butter, melted	1/4 cup	For the Crumble Topping
Powdered sugar	1 cup	For the Glaze



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Ingredient	Amount	Notes
Milk or cream	2 tablespoons	For the Glaze

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Hello, my dear. Come sit at the counter. I'm making our special Christmas buns. They fill the whole house with the coziest smell. It's like a hug from the oven. I think of my granddaughter every time I dice the apples. She always sneaks a piece of the filling. I still laugh at that.

See also [Frosted Blue Cookie Monster Christmas Crunch](#)

Instructions

Step 1: First, get your oven ready. Turn it to 350°F. Grease your favorite baking dish. I use my old ceramic one. It has little flowers on the side. This makes me smile every time. (A light spray of oil works wonders here).

Step 2: Now, let's make the dough. Mix your flour, sugar, baking powder, and salt. Cut in the soft butter until it looks sandy. Pour in the milk slowly. Stir until a soft dough forms. Knead it gently on a floured counter. What do we call this gentle mixing with our hands? Share below!

Step 3: Time for the best part, the filling. Mix the soft cream cheese and sugar. Add your diced apples and cinnamon. Doesn't that smell amazing? Stir it all together. This filling is sweet and a little tangy. It's the heart of the bun.

Step 4: Roll your dough into a big rectangle. Spread the filling all over it. Roll it up from the long side, nice and tight. Now, slice it into buns.

Place them in your dish. They should be cozy, touching each other. (A serrated knife cuts cleanly without squashing).

Step 5: Make the crumble. Mix brown sugar, oats, and melted butter. Sprinkle it over your buns. This gets so crispy. Now bake for 25-30 minutes. They're done when golden brown. Let them cool just a bit. Your patience will be rewarded.

Step 6: Finally, the glaze. Whisk powdered sugar and milk together. Drizzle it over the warm buns. This makes them look so festive. Now, you must try one. The warmth, the spice, the sweet cheese. It's pure Christmas joy.

Creative Twists

Add a handful of dried cranberries to the apple filling. They give a lovely, tart little pop.

Swap the cinnamon for a pumpkin pie spice blend. It tastes like the holidays in a spoon.

Use pear instead of apple for a softer, sweeter flavor. It's a gentle change.

Which one would you try first? Comment below!

Serving & Pairing Ideas

Serve a bun on a small plate with extra glaze. A dollop of whipped cream looks pretty. For a real treat, add a scoop of vanilla ice cream. It melts so nicely. For a drink, a hot mug of spiced apple cider is perfect. Grown-ups might like a glass of sweet Riesling wine. Both pair so well with the cinnamon. Which would you choose tonight?

See also [Polar Bear Paw Holiday Treats](#)



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Keeping Your Buns Cozy for Later

These buns are best fresh and warm. But life is busy. You can save some for tomorrow. Let them cool completely first. Then store them in a sealed container on the counter. They will last two days there.

For longer keeping, the freezer is your friend. I wrap each bun tightly in plastic wrap. Then I tuck them all into a freezer bag. I once forgot to wrap one well. It tasted like my freezer smelled. Not good.

To reheat, just warm them in a 300°F oven for 10 minutes. This keeps them from getting soggy. You can also double the batch and freeze half. This matters because a ready-made treat brings joy on a hard day.

Have you ever tried storing it this way? Share below!

Simple Fixes for Common Bun Troubles

Is your dough too sticky? Do not worry. Just add a little more flour to your hands. Knead it gently until it feels soft, not wet. I remember when my dough stuck to everything. A bit more flour saved the day.

Are your apples leaking too much water? Toss them with a pinch of the recipe's sugar. Let them sit for five minutes. This pulls out some juice. Your filling will be less runny. This matters for a neat, delicious bun.

Is your crumble topping not crunchy? Make sure your butter is fully melted. Press the topping gently onto the buns before baking. This helps it stick and crisp up. Getting these steps right builds your cooking confidence. **Which of these problems have you run into before?**

Your Quick Questions, Answered

Q: Can I make these gluten-free? A: Yes! Use a 1:1 gluten-free flour blend. Use certified gluten-free oats too.

Q: Can I make them ahead? A: You can assemble the buns the night before. Just cover and refrigerate. Bake them in the morning.

Q: What if I don't have cream cheese? A: You can use mascarpone cheese. A thick Greek yogurt might work in a pinch.

Q: Can I make a smaller batch? A: Of course. Just cut all the ingredients in half. Use a smaller baking dish.

Q: Is the glaze optional? A: It is. The buns are sweet enough without it. But the glaze makes them extra special. *Fun fact: The cinnamon in your buns comes from tree bark!* **Which tip will you try first?**

See also Spiced Walnut and Ultracreamy Hummus Noel

From My Kitchen to Yours

I hope your kitchen smells amazing. I hope you feel proud of what you made. Sharing food is one of life's great joys. Please tell me all about your baking adventure. I love hearing your stories.

Have you tried this recipe? Let me know how it went in the comments below. I read every single one. Thank you for baking with me today.

Happy cooking! —Elowen Thorn.

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Author: Elowen Thorn



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Difficulty: **Beginner**



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Prep time: **25 minutes**



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Cook time: **30 minutes**



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Rest time:



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Total time: **55 minutes**



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Servings: **12 servings**



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Calories: **380 kcal**

Best Season: **Summer**

Description

These festive Cinnamon Apple Cheesecake Buns combine soft dough, a

creamy apple filling, a crunchy oat crumble, and a sweet glaze for a perfect holiday treat.

Ingredients

For the Dough:

- ☐ 3 cups all-purpose flour
- ☐ 1/2 cup granulated sugar
- ☐ 1 tablespoon baking powder
- ☐ 1/2 teaspoon salt
- ☐ 1/4 cup unsalted butter, softened
- ☐ 1 cup milk

For the Cheesecake-Apple Filling:

- ☐ 8 ounces cream cheese, softened
- ☐ 2 cups diced apples (such as Granny Smith)
- ☐ 1 teaspoon cinnamon
- ☐ 1/4 cup granulated sugar

For the Crumble Topping:

- ☐ 1/2 cup brown sugar
- ☐ 1 cup oats
- ☐ 1/4 cup unsalted butter, melted

For the Glaze:

- ☐ 1 cup powdered sugar
- ☐ 2 tablespoons milk or cream

Instructions

1. Prepare the Oven: Preheat the oven to 350°F (175°C). Grease a baking dish or line it with parchment paper and set aside.
2. Make the Dough: In a large mixing bowl, combine the flour, granulated sugar, baking powder, and salt. Add the softened butter and cut it into the dry ingredients until the mixture becomes crumbly. Gradually pour in the milk and mix until a soft dough forms. Transfer the dough to a lightly floured surface and knead gently until smooth.
3. Prepare the Cheesecake-Apple Filling: In a separate bowl, blend the softened cream cheese with the granulated sugar until smooth. Add the diced apples and cinnamon, stirring until evenly incorporated.
4. Assemble the Buns: Roll the dough into a rectangle approximately 1/4 inch thick. Evenly spread the cheesecake-apple mixture over the dough. Starting from the long side, roll the dough tightly into a log. Using a sharp knife, cut the log into evenly sized slices and place them into the prepared baking dish.
5. Prepare the Crumble Topping: In a medium bowl, combine the brown sugar, oats, and melted butter. Mix until the ingredients form a coarse crumble. Sprinkle the mixture over the arranged buns.
6. Bake: Bake the buns for 25–30 minutes, or until golden brown and set in the center. Remove from the oven and allow to cool slightly.
7. Prepare the Glaze: In a small bowl, whisk together the powdered sugar and milk (or cream) until smooth. Drizzle the glaze over the warm buns before serving.

Notes

To prepare gluten-free Cinnamon Apple Cheesecake Buns, substitute the all-purpose flour with a high-quality 1:1 gluten-free baking flour containing xanthan gum. Ensure the oats used are

certified gluten-free, and verify that the baking powder, powdered sugar, and all other ingredients are labeled gluten-free to avoid cross-contamination. Baking times may vary slightly due to differences in gluten-free dough texture.

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