



# Mini Cinnamon Roll Cheesecakes



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Philly Steak Cheese Fries

## Introduction

If you're looking for a delightful dessert that combines the rich flavors of cheesecake with the cozy essence of cinnamon rolls, then Mini Cinnamon Roll Cheesecakes are the perfect treat for you. These bite-sized delights are easy to make and are guaranteed to satisfy your sweet tooth. Topped with a luscious glaze, they're perfect for any occasion, whether it's a holiday gathering or a simple weeknight treat.

## Detailed Ingredients with measures

- 1 1/2 cups graham cracker crumbs
- 1/4 cup granulated sugar
- 1/2 teaspoon ground cinnamon
- 6 tablespoons unsalted butter, melted
- 16 oz cream cheese, softened
- 1/2 cup granulated sugar
- 1 teaspoon vanilla extract
- 2 large eggs
- 1/4 cup sour cream
- 1/4 cup heavy cream
- 1/2 teaspoon ground cinnamon
- 1/4 cup light brown sugar, packed
- 1/2 teaspoon ground cinnamon
- 1 tablespoon unsalted butter, melted
- 1/2 cup powdered sugar
- 2-3 teaspoons milk

## Prep Time

20 minutes

## Cook Time, Total Time, Yield

Cook Time: 25 minutes

Total Time: 45 minutes

Yield: 12 servings

Enjoy the luscious blend of cheesecake and cinnamon roll flavors in every bite of these delightful mini cheesecakes!



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## Detailed Directions and Instructions

### Step 1: Preheat and Prepare Muffin Pan

Preheat the oven to 325°F (163°C) and line a muffin pan with cupcake liners.

### Step 2: Make the Crust

In a medium bowl, combine the graham cracker crumbs, 1/4 cup granulated sugar, and 1/2 teaspoon ground cinnamon. Add the 6 tablespoons of melted unsalted butter and stir until well combined.

### Step 3: Press the Crust into Liners

Press about 1 tablespoon of the graham cracker mixture into the bottom of each cupcake liner. Bake for 5 minutes, then set aside to cool.

### Step 4: Prepare the Cheesecake Batter

In a large bowl, beat the 16 oz softened cream cheese and 1/2 cup granulated sugar until smooth. Add the 1 teaspoon vanilla extract, 2 large eggs, 1/4 cup sour cream, and 1/4 cup heavy cream. Mix until just combined.

See also [Creamy Instant Pot Spinach Artichoke Dip Recipe](#)

### Step 5: Pour Batter Over Crusts

Pour the cheesecake batter over the cooled crusts, filling each cup about 2/3 full.

### **Step 6: Make the Cinnamon Swirl**

In a small bowl, mix 1/4 cup packed light brown sugar, 1/2 teaspoon ground cinnamon, and 1 tablespoon melted unsalted butter until combined. Drop small dollops of the cinnamon mixture onto the cheesecake batter and swirl gently with a toothpick.

### **Step 7: Bake the Cheesecakes**

Bake for 15-20 minutes or until the cheesecakes are set. Remove from the oven and cool completely in the pan. Then refrigerate for at least 2 hours.

### **Step 8: Prepare the Glaze**

In a small bowl, whisk together 1/2 cup powdered sugar and 2-3 teaspoons of milk to create a glaze.

### **Step 9: Drizzle the Glaze**

Drizzle the glaze over the chilled cheesecakes before serving.

## **Notes**

### **Serving Size**

This recipe makes 12 mini cinnamon roll cheesecakes.

### **Storage**

Store any leftover cheesecakes in the refrigerator for up to 3 days.

**Customization**

Feel free to adjust the level of cinnamon or sweetness according to personal taste preferences.



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# Cook techniques

## Preparing the crust

In a medium bowl, mix together graham cracker crumbs, granulated sugar, and ground cinnamon. Incorporate melted butter until the mixture is well combined and resembles wet sand.

## Pressing the crust

Evenly distribute about 1 tablespoon of the crust mixture into each muffin liner, pressing down firmly to create a solid base.

## Baking the crust

Bake the crust in a preheated oven at 325°F (163°C) for 5 minutes. Allow it to cool before adding the cheesecake filling.

## Mixing the cheesecake batter

In a large bowl, beat softened cream cheese and granulated sugar until smooth. Gradually add vanilla extract, eggs, sour cream, and heavy cream, mixing until just incorporated.

See also Breakfast Casserole with Biscuits

## Pouring the cheesecake batter

Carefully pour the cheesecake batter over the pre-baked crusts, filling each cupcake liner about 2/3 full to allow for rising.

## Creating the cinnamon swirl

In a small bowl, combine light brown sugar, ground cinnamon, and

melted butter. Drop small dollops of this mixture onto the cheesecake batter and gently swirl with a toothpick for a marbled effect.

### **Baking the cheesecakes**

Bake the filled muffin pan in the oven for 15-20 minutes, or until the cheesecakes are set. They should have a slight jiggle in the center when done.

### **Cooling and refrigerating**

Remove the cheesecakes from the oven and allow them to cool completely in the pan. Refrigerate them for at least 2 hours before serving to enhance their texture and flavor.

### **Making the glaze**

In a small bowl, whisk together powdered sugar and milk until smooth and pourable.

### **Drizzling the glaze**

Once the cheesecakes are thoroughly chilled, drizzle the powdered sugar glaze over the tops before serving for a sweet finish.

## **FAQ**

### **Can I use a different type of cookie for the crust?**

Yes, you can substitute graham crackers with other crushed cookies like digestive biscuits or Oreo cookies for a different flavor profile.

**How do I know when the cheesecakes are done baking?**

The cheesecakes should be set around the edges but slightly jiggly in the center. They will firm up as they cool.

**Can I make these mini cheesecakes ahead of time?**

Absolutely! These mini cheesecakes can be made in advance and stored in the refrigerator for up to 3 days.

**What can I use instead of sour cream?**

You can substitute sour cream with Greek yogurt if you're looking for a healthier option or if you don't have any on hand.

**How do I store leftovers?**

Store any leftover mini cheesecakes in an airtight container in the refrigerator for up to 3 days.

See also [Blackberry Muffins](#)

**Can I freeze the mini cheesecakes?**

Yes, you can freeze the mini cheesecakes. Place them in an airtight container and freeze for up to 2 months. Thaw in the refrigerator before serving.



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## Conclusion

Mini Cinnamon Roll Cheesecakes are a delightful treat that combines the rich flavors of cheesecake with the comforting taste of cinnamon rolls. Their individual serving size makes them perfect for gatherings, parties, or a sweet indulgence at home. With a crunchy graham cracker crust and a creamy filling, these mini cheesecakes are sure to impress your friends and family. Serve them chilled with a drizzle of glaze for the perfect finishing touch.

## More recipes suggestions and combination

### **Chocolate Chip Cookie Dough Cheesecake Bites**

Create a delicious twist by incorporating mini chocolate chip cookie dough pieces into the cheesecake batter before baking. Drizzle with chocolate ganache for a decadent treat.

### **Pumpkin Spice Mini Cheesecakes**

Substitute pumpkin puree for some of the sour cream and add pumpkin spice to the filling for a seasonal favorite that's perfect for the fall months.

### **Red Velvet Mini Cheesecakes**

Add cocoa powder to the crust and red food coloring to the cheesecake batter. Top with cream cheese frosting for a festive dessert.

### **Nutella Swirl Mini Cheesecakes**

Mix Nutella into the cheesecake batter and create swirls with a knife for a rich chocolate-hazelnut flavor that will satisfy any sweet tooth.

### **Berry Swirl Mini Cheesecakes**

Incorporate a mixed berry puree into the cheesecake batter and create colorful swirls. Top with fresh berries before serving for a refreshing touch.

### **Peanut Butter Cup Mini Cheesecakes**

Add creamy peanut butter to the cheesecake filling and top with mini peanut butter cups for a delightful combination of flavors.

### **Mint Chocolate Chip Mini Cheesecakes**

Incorporate mint extract into the filling and add mini chocolate chips. Top with whipped cream and a sprinkle of crushed peppermint for a festive treat.



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