

Bank Kitchen Recipe: Stuffed Cheesecake



Servings: 10-15 people

Submitted by Angela

Ingredients: two (2) packages of Pillsbury® crescent dinner rolls; two (2) 8-ounce packages of cream cheese, softened; one (1) stick of butter, melted; one and a-half cups of granulated sugar; one (1) Tablespoon of vanilla; and one (1) Tablespoon of cinnamon

Preheat an oven to 350 degrees Fahrenheit.

Roll one package of the crescent rolls onto the bottom of a 9 x 13-inch cake pan, or baking dish. Next, in a separate dish, blend together the cream cheese, one (1) cup of sugar, and the vanilla until creamy. Then, place the mixture over the crescent roll crust.

Next, spread the second package of rolls over the top of the cream cheese combination. Finally, pour the butter over the crust, and sprinkle with the cinnamon and remaining sugar. Bake for approx. 30 minutes, or

until the top is golden brown or the center is firm to the touch. Remove from oven, and allow to cool before serving. Enjoy!