

Betty's Sopapilla Cheesecake -- Recipe (and Gifts) from Monica from Arkansas

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In this video, Betty demonstrates how to make Sopapilla Cheesecake. This recipe was sent to bettyskitchen by Monica from Arkansas. Monica also sent some lovely gifts, which are displayed in the video.

Directions for Sopapilla Cake:

Preheat oven to 350 degrees (F).

Cheesecake filling:

16 oz. cream cheese, softened to room temperature

1 cup sugar

1 tsp. vanilla extract

Crusts:

Two 8 oz. cans of refrigerated crescent roll dough

Topping:

$\frac{3}{4}$ cup sugar

1 tsp. cinnamon

$\frac{1}{2}$ cup butter, softened to room temperature

$\frac{1}{4}$ cup honey



Spray a 13 x 9 x 2 baking dish with vegetable cooking spray and set aside. In a medium sized bowl, beat together the cream cheese, the 1 cup of sugar and vanilla extract until smooth. Set aside. Unroll one can of the crescent roll dough and lay the dough into the bottom of the prepared baking dish. Using your fingers, press the dough evenly into the bottom of the dish, being sure to join any of the perforated sections. You want the result to be one completely joined sheet of crescent roll dough evenly covering the bottom of the dish. Next, top the dough with the cheese mixture, spreading evenly. Then, unroll the second package of crescent roll dough onto the (clean) countertop. Just like with the first roll of dough, using your fingers, press the dough, being sure to join any perforated sections. Once you have a completely joined sheet of crescent dough, lift the sheet of dough from your countertop and place directly on top of the cream cheese mixture in the baking pan. It should completely cover the cheese mixture. In a small bowl, combine the softened butter, the $\frac{3}{4}$ cup of sugar and the cinnamon until mixed thoroughly. Using a tea-spoon, evenly dot the cinnamon-sugar butter mixture over the top layer of crescent dough. Bake for approximately 30 minutes (but check on it sooner), depending on your oven, until puffed and golden brown. Remove from oven and drizzle with the honey. Cool completely before cutting and serving.
My family absolutely *loved* this cake! Thank you, Monica, for the delicious recipe and the wonderful gifts! --Betty