



PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

SOPAPILLA CHEESECAKE BARS

2 – 8 oz. tubes refrigerated crescent rolls
(or crescent roll dough sheets)
2 – 8 oz. packages cream cheese, softened
1 cup sugar

1 teaspoon vanilla extract
4 tablespoons salted butter, melted
½ cup granulated sugar
1 teaspoon ground cinnamon

1. Preheat oven to 350 degrees F. Spray a 9 x 13-inch baking dish with nonstick cooking spray.
2. Unroll one tube of crescent rolls and layer in bottom of pan, pressing seams together (unless you are using the crescent roll dough sheets).
3. In a medium bowl, beat cream cheese, sugar, and vanilla extract until blended. Spread cream cheese mixture over bottom layer of crescent rolls.
4. Layer remaining crescent rolls on top, pressing seams together.
5. Drizzle the top with melted butter. Sprinkle with sugar and cinnamon.
6. Bake, uncovered for 30-40 minutes, until light golden brown.

NOTES:

- If you can find crescent dough sheets, they will make the recipe easier.
- For a richer flavor, try using a combination of white and brown sugar.
- Try serving with a little honey, chocolate or strawberry drizzle over the top.
- Leftovers should be stored in airtight container in refrigerator for a maximum of 3 days.