

# Dutch Oven Sopapilla Cheesecake

## Meal Prep:

1. Let Cream Cheese and Butter set out at room temp to soften (but not melt)



## Instructions:

1. Beat the cream cheese with 1 cup of sugar and the vanilla extract in a bowl until smooth.
2. In a lined Dutch oven
  - a. Unroll one can of crescent roll dough and press into the bottom of a 12-inch dutch oven.
  - b. Evenly spread the cream cheese mixture into the dutch oven.
  - c. Unroll the second can of crescent roll dough, and cover the cream cheese with the crescent dough.
  - d. Stir together 3/4 cup of sugar, cinnamon, and butter. Dot the mixture over the top of the cheesecake.
  - e. Bake until the crescent dough has puffed and turned golden brown, about 30 minutes. Remove from the heat and drizzle with honey. Cool completely in the pan before serving.
3. Cook for 30-35min with medium heat (60:40 ratio of coals top:bottom)

## Ingredients:

## 12" Dutch Oven

|  |         |
|--|---------|
| Refrigerated Crescent Rolls                    | 2 Cans  |
| Packages of Cream Cheese (Softened) (8 ounces) | 2       |
| Vanilla Extract                                | 1 tsp   |
| Granulated Sugar                               | 1 ¾ cup |
| Butter (softened)                              | ½ cup   |
| Honey  | ¼ cup   |

## Spices:

12" Dutch Oven

|                       |                   |
|-----------------------|-------------------|
| Cinnamon (suggestion) | 1 tsp             |
| Nutmeg (optional)     | $\frac{1}{4}$ tsp |

## Substitutions: