

Cheesecake Dessert

3 (8 oz) packages cream cheese, softened
1 ½ cups white sugar
1 egg
1 ½ teaspoons vanilla
2 (8 oz) cans crescent roll dough
½ cup melted butter
½ cup brown sugar
¼ cup sliced almonds or pecans (optional)

Directions

Step 1

Preheat an oven to 350 degrees F (175 degrees C).

Step 2

Beat the cream cheese with 1 ½ cups of sugar, egg and the vanilla extract in a bowl until smooth. Unroll the cans of crescent roll dough, and press each piece into 9x13 inch rectangles. Press one piece into the bottom of a 9x13 inch baking dish. Evenly spread the cream cheese mixture into the baking dish, then, cover with the remaining piece of crescent dough.

Step 3

Pour the melted butter evenly over the top of the cheesecake. Stir the remaining ½ cup of brown sugar together with the cinnamon in a small bowl, and sprinkle over the cheesecake (along with the nut if desired).

Step 4

Bake in the preheated oven until the crescent dough has puffed and turned golden brown, about 45 minutes. Cool completely in the pan before cutting into 12 squares.

Ingredients list

3 (8 oz) packages cream cheese
white sugar
eggs
vanilla
2 (8 oz) cans crescent roll dough
butter
brown sugar
sliced almonds or pecans (optional)