Sopapilla Cheesecake

←

Prep Time: 15 minutes
Cook Time: 30 minutes

Ingredients

4 x 8-oz packages cream cheese, softened (room temperature)
2 cans refrigerated crescent rolls
1 ½ sticks butter, divided (1 + 0.5)
1 ½ cups sugar, divided (1 + 0.5)
2 teaspoons vanilla
2 Tablespoons cinnamon

At Home Preparation:

1. Mix softened (room temperature) cream cheese with 1 cup sugar and 2 teaspoons vanilla. This is best done in an electric cake mixer but can be done by hand. Put in Ziploc bag, label, and refrigerate.
2. Mix remaining ½ cup sugar with 2 Tablespoons cinnamon. Put in separate Ziploc, label.
3. Cut one stick butter into tabs, put in Ziploc, label, and refrigerate.

At Campout Preparation:

1. Melt 1/2 stick butter in bottom of a 12” Dutch oven
2. Layer 1 can of crescent rolls evenly in bottom of Dutch oven over the butter
3. Layer the cream cheese mixture evenly over rolls with the back of a spoon
4. Layer 2nd can of crescent rolls over the top of the cream cheese.
5. Spread butter tabs evenly over top of crescent rolls.
6. Sprinkle the sugar/cinnamon mixture evenly on the top.
7. 2/3 coals on top, 1/3 coals on bottom. Cook for approximately 30 minutes.

Equipment

12” Dutch oven
Spatula
Spoon
Serving utensil
Lid lifter & Trivet