

Sopapilla Cheesecake pie

Portions: 120

Ingredients:

160 oz	Cream cheese, room temperature
10 cups	White sugar
3 1/3 Tbsp	Mexican vanilla extract
160 oz	Crescent rolls
7 1/2 cups	White sugar
3 1/3 Tbsp	Ground cinnamon
5 cups	Butter, room temperature
1/2 cup	Honey

Method:

1. Preheat the oven to 350 degrees F. Prepare baking sheets with cooking spray.
2. Beat the cream cheese with 10 cups of sugar and the vanilla extract in a bowl until smooth.
3. Unroll the crescent rolls, using a rolling pin to shape each piece into a rectangle that fits the baking sheet. Press each piece into the bottom of the baking sheet.
4. Evenly spread the cream cheese mixture into the baking dish, then cover with the remaining piece of crescent dough.
5. Stir together the remaining sugar, cinnamon, and butter. Dot the mixture over the top of the cheesecake.
6. Bake in the preheated oven until the crescent dough has puffed and turned golden brown, about 30 minutes. Remove from the oven and drizzle with honey.
7. Cool completely in the pan before cutting.