

Cinnamon Roll Cheesecake

Course: **Dessert, Cake**

Servings	Prep time	Cooking time	Total time
8-10 servings	25 minutes	1 hour 15 minutes	1 hour 40 minutes

Ingredients

For the crust:

200 g (2 cups) graham cracker crumbs

1 tsp ground cinnamon

70 g (5 tbsp) unsalted butter, melted

For the cinnamon filling:

100 g (½ cup) brown sugar

20 g (2 tbsp) all-purpose flour

2 tbsp ground cinnamon

30 g (2 tbsp) unsalted butter, melted

For the cheesecake batter:

450 g (16 oz) cream cheese, room temperature

70 g (⅓ cup)

2 tsp vanilla bean paste (or vanilla extract)

2 tbsp heavy cream

2 large eggs, room temperature

Directions

Prepare the pan:

- 1** Preheat oven to 160°C (325°F). Grease and line a 7-inch springform pan with parchment paper.

Make the cinnamon filling:

- 2** In a small bowl, mix melted butter, brown sugar, flour, and cinnamon until combined. Set aside.

Prepare the crust:

- 3** In another bowl, stir together graham cracker crumbs, cinnamon, and melted butter. Press firmly into the bottom and slightly up the sides of the prepared pan. Bake for 10 minutes, then set aside to cool slightly.

Make the cheesecake batter:

- 4** In a large mixing bowl, beat the cream cheese until fluffy. Add sugar and mix until smooth. Whisk in eggs one at a time, then stir in vanilla and heavy cream until fully incorporated. Batter should be creamy and lump-free.

Assemble the cheesecake:

- 5** Pour half of the cheesecake batter into the crust. Sprinkle half of the cinnamon filling evenly across. Add the remaining cheesecake batter and top with the rest of the cinnamon mixture.

Prepare the water bath:

- 6** Place the springform pan inside a larger baking dish (such as 9x9 inch). Carefully pour hot water into the larger dish until it reaches halfway up the sides of the springform pan.

Bake:

- 7** Bake for 65–75 minutes, until the edges are lightly golden and the center is set but still slightly jiggly.

Cool:

- 8** Turn off the oven and let the cheesecake rest in the water bath for 10 minutes. Remove from the water, place on a cooling rack, and let cool completely for 1 hour.

Chill:

- 9** Cover and refrigerate overnight before slicing and serving.