



Sopaiilla Cheesecake Squares

Makes 10 to 12 servings

Prep: 15 minutes, Bake: 30 minutes,

Cool: 1 hour

- 2 (8-ounce) packages cream cheese, softened**
- 1 cup granulated Domino® sugar**
- 1 teaspoon vanilla extract**
- 2 (8-ounce) cans refrigerated crescent roll dough**
- ¾ cup granulated Domino® sugar**
- ½ cup butter, softened**
- 1½ teaspoons ground cinnamon**
- Domino® confectioners' sugar, optional**

1. Preheat oven to 350°. Lightly spray a 13x9-inch baking dish with nonstick cooking spray.

2. In a medium bowl, combine cream cheese, 1 cup granulated sugar, and

vanilla; beat at medium speed with an electric mixer for 30 seconds to 1 minute, or until smooth.

3. Unroll crescent dough; press perforations to seal. Using a rolling pin, roll each dough piece into a 13x9-inch rectangle. Press 1 dough rectangle into bottom of prepared baking dish. Spread cream cheese mixture evenly over dough in pan. Top with the remaining dough rectangle.

4. In a small bowl, stir together ¾ cup granulated sugar, butter, and cinnamon. Using a teaspoon, dot mixture evenly over top of dough.

5. Bake for 30 minutes, or until the crescent dough has puffed and turned golden brown. Let cool completely in pan on a wire rack (about 1 to 2 hours). Cut into squares. Dust with confectioners' sugar, if desired.