

DUTCH OVEN CHEESE CAKE

Prep: 10 minutes * Cook: 22 minutes * Serves: 12

INGREDIENTS:

- 2- tubes of refrigerated Crescent Rolls
- 2-8 oz Cream Cheese
- 1-cup sugar

Vanilla (to taste)

PREPERATION:

Mix the Cream cheese and sugar and vanilla until it is a creamy mixture.

Unroll the crescent roll dough from 1 tube and lay it out on the bottom of an oiled 12" Dutch Oven. Spread the creamy mixture over the dough evenly. Then cover the top with the dough from the second crescent roll tube. Sprinkle on sugar and cinnamon and cook at 350 degrees for 22 minutes.