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Mexican Chocolate Sopapilla Cheesecake

Prep time: 15 minutes

Servings: 12

Green Valley Creamery's lactose-free chocolate twist on this Mexican dairy dessert. This perfect dessert is made up of two layers of delicious dough filled with a layer of creamy chocolatey cream cheese and just a splash of spice. Topped with a dusting of cinnamon and sugar, this has all the delicious things.

Green Valley Creamery

Ingredients

- 2 cans crescent rolls
- Green Valley Creamery Lactose-Free Cream Cheese
- 3/4 cup sugar
- 1 teaspoon vanilla extract
- 3/4 cup dark chocolate chips, melted
- 1/8 teaspoon cayenne pepper
- 1/2 teaspoon cinnamon
- 1/4 cup Green Valley Creamery Lactose-Free Butter, melted
- 1 tablespoon cinnamon
- 1/4 cup sugar
- 1/4 cup honey

Instructions

1. Preheat the oven to 350 degrees.
2. Unroll one can of the crescent roll cans and spread the whole sheet on the bottom of an ungreased 9x13 pan.
3. In a medium sized bowl, mix the cream cheese, sugar, and vanilla together until combined.
4. In a separate bowl melt the chocolate chips according to the package directions. Then stir in the cayenne pepper and the 1/2 teaspoon cinnamon. Add to the cream cheese mixture and mix until combined.
5. Spread the cheesecake mixture on top of the crescent roll.
6. Unroll the remaining crescent roll and spread the whole sheet on top of the cheesecake layer.
7. To make the topping, mix together the melted butter, cinnamon and sugar in

- a bowl. Spread on top of the crescent roll layer, then drizzle with honey.
8. Bake for 20-30 minutes or until the crescent is golden brown. Let cool for at least half hour then serve or refrigerate and serve cold.