



Kitchen Cheat Sheet: Cinnamon Roll Cheesecake

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Tips and Time Savers

- Make sure that all ingredients for this cinnamon roll cheesecake are at room temperature.
- Use the brick-style cream cheese not the whipped kind.
- I use Philadelphia cream cheese. It always comes out right – sometimes off-brands don't.
- Wait until the egg is completely mixed in before adding the next egg.
- Make sure the aluminum foil is tight around the pan so that no water gets in.
- It's important to use the water bath (bain marie) – this is what keeps the cheesecake creamy, smooth, and uncracked.
- Do not open the oven door during the hour after you've turned the oven off!
- For best results let stand at room temperature 30 minutes before serving.
- Don't use low-fat or fat-free products. They won't work.
- You want cinnamon roll cheesecake to be dense so it's very important to never mix it on anything other than low speed with the paddle to keep as much air out as possible. Never whip or beat cream cheese!

Storage

Homemade cheesecake shouldn't be left at room temperature for more than a couple of hours. Cover well with plastic wrap and store in the refrigerator for up to 5 days.

To freeze:

Cheesecakes freeze really well.

Wrap the finished cheesecake in plastic wrap then aluminum foil.

I will often slice the cake up in servings and put a piece of parchment paper between the slices before freezing. That way I can remove a slice or two at a time.

Freeze for up to 3 months. To thaw just transfer it to the refrigerator and let thaw overnight.

FAQs

Can I use a different brand of cinnamon rolls?

Sure, but then you'll need to adjust the bake time and maybe the crust thickness. Pillsbury is the gold standard here—everything else is just... rolls.

Do I really need a water bath?

Yes. Unless you like cheesecake with canyon-sized cracks. Grab a roasting pan, add hot water, and give your cheesecake a spa day.

Can I make this ahead of time?

Absolutely. In fact, cheesecake needs time to chill. Make it the day before and let the fridge do the hard work overnight.

Can I freeze leftovers?

If you have leftovers, I'm impressed. But yes—wrap slices tightly and freeze for up to 3 months. Thaw in the fridge when you need a little cheesecake emergency stash.

Can I use low-fat cream cheese?

No. Just no. Cheesecake is not the place for your diet plans.

Variations

- If you prefer a graham cracker crust you can make one with cinnamon grahams and skip the cinnamon rolls.
- Add chopped pecans or walnuts to the cinnamon crumble filling if you wish.
- You can add some cinnamon graham cracker crumbs to the cinnamon filling to give it more texture.
- You can also use this whipped cream cheese frosting to top the cheesecake instead of the icing in this recipe. The frosting is thicker so you may want to add it with a piping bag and a small decorator tip.

Nice to have

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Pro tip: If you're making cheesecake, invest in a good springform pan. I love this Nordic Ware version with the little lip—it keeps water bath leaks from turning your dessert into cheesecake soup. Plus, it's sturdy enough to survive the “oops, I dropped it in the cabinet” test.

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