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Recipe Title: Elvis Churro Cheesecake Bars

Recipe Ingredients:

- 2 cans of Pillsbury Crescent Dinner Rolls (the butter flake kind works best)
- 2 pkg. (8 oz. each) Cream Cheese, softened
- 1 tsp vanilla
- 1 egg, slightly beaten
- 1 cup sugar, divided
- 2 Tbsp ground cinnamon
- 4 bananas, mashed
- 1/2 cup of peanut butter

Recipe Instructions:

1. Preheat the oven to 350 degrees.
2. Using a hand mixer, beat together the cream cheese, vanilla, partially beaten egg, peanut butter, mashed bananas and ½ cup sugar until smooth.
3. Mix together the rest of the sugar (1/2 cup) and 2 tablespoons cinnamon separately. Set aside.
4. Spray a 9x13 baking dish with cooking spray and sprinkle ¼ cup (or half) of your cinnamon sugar mixture evenly into the bottom of the 9x13.
5. Roll out your crescent dinner roll dough into a 9x13 sugar. Press the seams together so

the dough is completely sealed and is in one big piece. Place the dough in the bottom of the 9x13 baking dish on top of the cinnamon sugar spread.

6. Spread the cheesecake mixture evenly on top of your dough

7. Unroll the other can of crescent dough and seal the seams like the first can of dough.

Place the dough on top of the cheesecake mixture.

8. Sprinkle the top with the remaining $\frac{1}{4}$ cup of cinnamon sugar mixture and bake for 30-35 minutes or until golden brown.

9. (Optional) If warm, top with ice cream, whipped cream and caramel. It can be eaten cold or warm depending on your preference!