

King's Hawaiian Cheesecake Danish

(Adapted from [Call me PMC](#))

1 tablespoon butter melted
12 pack KING'S HAWAIIAN® original sweet rolls
⅓ cup butter melted
2 tablespoons brown sugar
½ tablespoon ground cinnamon
⅛ teaspoon ground nutmeg omit or reduce if you're not a fan
8 ounces cream cheese
1 large egg beaten
3 tablespoons granulated sugar

Preheat the oven to 375°F. Melt 1 tablespoon of butter and spread it evenly in a 9×13-inch baking dish, sheet pan, or another pan with sides.

Place the rolls over the butter. Cut an X into the rolls about ⅔s down but not completely through the bottom of the rolls.

Stir together the ⅓ cup butter, brown sugar, nutmeg, and cinnamon in a measuring cup. Pour evenly over the rolls.

Stir the room temperature cream cheese until smooth. Stir in the sugar until smooth. Next, stir in the beaten egg until incorporated.

Now, you'll fill the rolls with the cream cheese mixture. It's easier if you use a piping bag with a large tip on it to pipe the cream cheese into the rolls. If you don't have a piping bag, you can use a zip-top bag and snip the end. You'll need to work with it to get the cream cheese into the roll and not just on top. As well, you can spoon the cream cheese into the rolls. It may take a little working with the first time you do it. I found the piping bag and tip the easiest.

Bake the rolls, uncovered at 375°F for 12 to 15 minutes. Everything is already cooked except the egg and they just need to be at 145°F for 15 seconds. (You can test with an instant-read thermometer if you prefer.) Therefore, after 12 minutes it really depends on how crusty you want the rolls to get. I prefer soft and took the ones photographed out at 12 minutes.

Allow the rolls to cool just a couple of minutes before serving. The cream cheese mixture is really hot and runny right out of the oven.

Serve warm. Store any leftovers in an airtight container in the refrigerator. They'll keep 3 to 4 days.