

Treasure Barrel

Best Strawberry Cheesecake with Whipped Cream & Sauce

30 min Prep time	**1 h** Cook time	**1 h 30 min** Total time
12 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Crust

- [ ] 1 ½ cups graham cracker crumbs
- [ ] ¼ cup sugar
- [ ] 6 tablespoons unsalted butter, melted

Cheesecake Filling

- [ ] 32 oz (2 packages) cream cheese, softened
- [ ] ¾ cup white sugar
- [ ] 1 teaspoon vanilla extract
- [ ] 4 large eggs, at room temperature
- [ ] 1 cup sour cream

Strawberry Sauce

- [ ] 2 cups fresh strawberries, hulled and chopped
- [ ] 2 tablespoons white sugar
- [ ] 1 teaspoon fresh lemon juice

Whipped Cream Topping

- [ ] 1 cup heavy cream
- [ ] 2 tablespoons powdered sugar
- [ ] ½ teaspoon vanilla extract

Instructions

1. First things first, go ahead and preheat your oven to 325°F (163°C). Now, just lightly grease your 9-inch springform pan, or if you're like me and want a bit of peace of mind, line the bottom with parchment paper so it slides right out later.

2. In a medium bowl, stir together those graham cracker crumbs, ¼ cup sugar, and melted butter. Mix it until it looks and feels like wet sand. Press that mixture firmly into the bottom of your pan—really get in there—and give the pan a few gentle taps on the counter to settle it. Bake the crust for 10 minutes, then let it cool while you move on to the filling.

3. Now for the good part. In a large bowl, beat your softened cream cheese, ¾ cup sugar, and vanilla extract with your mixer until it's just smooth and creamy. Add the eggs one at a time, mixing on low speed just until they're combined. Honestly, don't over-mix here, or you'll get too many bubbles. Stir in the sour cream until everything is silky and lovely.

4. Pour that creamy filling over your cooled crust. Use a spatula to smooth the top, and give the pan a light tap on the counter—oops, forgot to mention, that's just to get rid of any air bubbles.

5. Bake the cheesecake at 325°F (163°C) for 50-55 minutes. You're looking for the edges to be set, but the center should still have a little bit of a wobble when you sway the pan. If you see the top browning too quickly, just tent it loosely with some foil.

6. Once the timer goes off, turn the oven off and leave the door slightly ajar. Let the cheesecake just sit in there for 1 hour. It's a slow cool-down, which, well, is the secret to preventing those pesky cracks.

7. Take it out of the oven and put it in the refrigerator, uncovered, for at least 4 hours. I usually just leave it overnight; it really lets the filling set completely.

8. While your cake is chilling, let's make the sauce. Combine your chopped strawberries, 2 tablespoons sugar, and lemon juice in a saucepan over medium heat. Cook it, stirring every now and then, for about 10 minutes until it thickens slightly. Pour it into a blender, pulse until smooth, and then strain it through a fine sieve to get those seeds out. Keep it chilled until you're ready.

9. Whisk your heavy cream, powdered sugar, and vanilla extract together until you have soft peaks. Pop that in the fridge so it stays fluffy.

10. When it's time to serve, drizzle that beautiful chilled strawberry sauce over the top and nestle some dollops of whipped cream around the edges. If you're feeling fancy, a few fresh strawberry slices or a sprig of mint makes it look wow.

Nutrition per serving

580 kcal	7 g	42 g	38 g
Calories	Protein	Carbs	Fat

Tips & notes

- Allowing the cheesecake to cool gradually in the oven helps maintain a smooth surface.
- Straining the strawberry sauce ensures a professional, seedless finish.
- Using room temperature ingredients prevents the batter from breaking or curdling.