

Treasure Barrel

Cherry Cheesecake – Creamy & Decadent Dessert Recipe

45 min Prep time	**55 min** Cook time	**1 h 40 min** Total time
12 Servings	**Medium** Difficulty	**American** Cuisine

Ingredients

For the Crust

- [ ] 200g graham cracker crumbs (1 1/2 cups)
- [ ] 75g unsalted butter, melted (5 tbsp)
- [ ] 30g granulated sugar (2 tbsp)

For the Filling

- [ ] 600g cream cheese, softened (4 cups)
- [ ] 160g granulated sugar (3/4 cup)
- [ ] 120g sour cream (1 cup)
- [ ] 2 large eggs, room temperature
- [ ] 1 tsp pure vanilla extract (5 ml)
- [ ] 1/4 tsp salt

For the Cherry Compote

- [ ] 250g fresh cherries, pitted (1 1/2 cups)
- [ ] 20g granulated sugar (1 1/2 tbsp)
- [ ] 1 tbsp fresh lemon juice (15 ml)
- [ ] 2 tsp apricot jam (optional, for glaze)

Instructions

1. First things first, preheat your oven to 325°F (165°C). I like to line the bottom of a 9-inch springform pan with parchment paper—it just makes everything so much easier when you're ready to serve.
2. In a medium bowl, stir together your 200g graham cracker crumbs, 75g unsalted butter (melted), and 30g granulated sugar. Keep stirring until it looks and feels just like wet sand. Honestly, it's a very satisfying texture.
3. Press that crumb mixture firmly into the bottom of your prepared pan. Pop it in the oven for 8–10 minutes until it's just lightly golden. Once it's out, let the crust cool down completely.
4. Now for the creamy part. In a large bowl, beat your 600g cream cheese, softened, and 160g granulated sugar using an electric mixer on medium speed. Give it about 2 minutes until it's completely smooth. No lumps allowed here!
5. Blend in your 120g sour cream, 1 tsp pure vanilla extract, and 1/4 tsp salt until it's all creamy. Then, beat in the 2 large eggs, room temperature, one at a time. Make sure each one is fully incorporated before adding the next, or you'll end up with little egg streaks.
6. Carefully pour that filling over your cooled crust and use a spatula to smooth the top. Just a gentle touch will do.

7. Bake the cheesecake for 45–50 minutes. You're looking for the edges to be set, but the center should still wobble just a tiny bit when you gently shake the pan. That's the secret to a creamy center.

8. Take it out of the oven and wrap the pan in foil. Let it sit on a cool rack until it's room temperature, then pop it in the fridge in the springform pan for at least 4 hours—though, if you can wait overnight, that's even better.

9. While the cake is chilling, let's make the cherries. In a saucepan, combine 250g fresh cherries, pitted, 20g granulated sugar, and 1 tbsp fresh lemon juice. Cook over medium heat, stirring often, for about 10 minutes until the cherries soften and the sauce thickens up a bit.

10. Spoon that lovely compote evenly over the chilled cheesecake. If you want a bit of a professional sparkle, warm up 2 tsp apricot jam and brush it over the cherries. Return it to the fridge for one last hour before you slice into it.

Nutrition per serving

480 kcal	7 g	38 g	32 g
Calories	Protein	Carbs	Fat

Tips & notes

- Room temperature eggs and softened cream cheese are essential for a smooth batter.
- Avoid over-beating the eggs to prevent air bubbles in the cheesecake.
- The center wobble is normal; it will firm up completely during the chilling process.