

Treasure Barrel

Classic Baked Cheesecake With Berries

20 min Prep time	**45 min** Cook time	**1 h 5 min** Total time
8 Servings	**Medium** Difficulty	**American** Cuisine

Ingredients

For the Crust

- [ ] 200g digestive biscuits (or graham crackers), crushed
- [ ] 100g unsalted butter, melted
- [ ] 2 tablespoons granulated sugar

For the Cheesecake Filling

- [ ] 1 cup (225g) cream cheese, room temperature
- [ ] 175g granulated sugar
- [ ] 1 cup (240ml) sour cream
- [ ] 3 large eggs
- [ ] 1 vanilla bean, split and seeds scraped (or 2 teaspoons vanilla extract)
- [ ] 1 tablespoon all-purpose flour (optional for added structure)

For the Berry Sauce

- [ ] 200g mixed fresh berries (strawberries, blueberries, raspberries)
- [ ] 30g granulated sugar
- [ ] 1 tablespoon fresh lemon juice

Instructions

1. First things first, let's get the oven warming up to 325°F (163°C). I usually grease the rim of my 9-inch springform pan with a bit of butter, or if you prefer, just line the bottom with a parchment square to be safe.

2. Now for the crust. Put those crushed biscuits in a resealable bag and give them a good roll with the rolling pin until they're nice and fine. Mix them with the melted butter and 2 Tbsp sugar until it looks just right. Press the mixture firmly into the bottom of your pan—make it even, yeah? Bake it for 10 minutes, then take it out and let it cool while we move on.

3. In a medium bowl, beat that room-temperature cream cheese on medium speed. You want it fluffy and smooth, honestly. Gradually stir in the 175g sugar and keep beating until it's silky smooth.

4. Add the eggs one by one. Make sure you fully incorporate each one before adding the next; we don't want it curdling, oops. Just mix until it's just combined.

5. Gently stir in your vanilla bean seeds (or extract), the sour cream, and that tablespoon of flour. It should be thick but still pourable. I like to wrap the bowl with plastic to keep the surface looking smooth.

6. Pour that lovely filling over your cooled crust and smooth the top with a spatula. Here's a little trick: tap the pan gently on the counter to get any air bubbles out.

7. Bake for 45 minutes. You're looking for the edges to be set, but the center should still have a slight jiggle when you shake it. If you have a thermometer, the internal temperature should be about 170°F (77°C).

8. This part takes patience. Turn the oven off and leave the cake inside with the door slightly ajar for 1 hour to cool slowly—it helps stop the top from cracking. Then, pop it in the fridge for at least 8 hours, or overnight if you can wait. Keep the pan closed so the edges don't get soggy.

9. While it's chilling, let's make the sauce. Combine your berries, sugar, and lemon juice in a pan over medium heat. Stir it for about 7-10 minutes until the berries break down and thicken. Let it cool, then pulse it in a blender until it's just how you like it. Chill it until you're ready to serve.

10. Finally, remove the cake from the pan. I always use a clean, warm knife and wipe the blade between cuts to get those perfect slices. Spoon that berry sauce over the top, and maybe a bit of mint if you're feeling fancy.

Nutrition per serving

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

Tips & notes

- The gradual cooling in the oven is the secret to a crack-free top.
- Ensure the cheesecake is completely chilled overnight for the best texture.
- Wiping the knife between slices ensures the berry sauce doesn't streak into the white filling.