

Treasure Barrel

Classic Creamy Cheesecake – Easy & Delicious

20 min Prep time	**45 min** Cook time	**1 h 5 min** Total time
12 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

For the Crust

- [ ] 1 1/2 cups graham cracker crumbs
- [ ] 1/3 cup white sugar
- [ ] 3 tablespoons unsalted butter, melted

For the Cheesecake Filling

- [ ] 32 ounces cream cheese, softened
- [ ] 1 cup granulated sugar
- [ ] 4 large eggs
- [ ] 1/3 cup sour cream
- [ ] 1 cup heavy cream
- [ ] 2 teaspoons pure vanilla extract
- [ ] 1 tablespoon all-purpose flour
- [ ] Pinch of salt

Instructions

1. First things first, go ahead and preheat your oven to 325°F (160°C). Now, here is a little trick: line the bottom of a 12-inch baking dish with a double layer of aluminum foil. Pop that on the lower rack; it's going to hold our water bath, which keeps the cake from cracking.
2. In a large bowl, just whisk together the graham cracker crumbs, 1/3 cup white sugar, and that melted butter until everything is evenly moistened. Press it firmly into the bottom and about 1–2 inches up the sides of your chilled springform pan. Let it take a little nap in the refrigerator for 10 minutes.
3. Using your electric mixer, beat the softened cream cheese in a separate large bowl. You want it to be completely smooth and creamy—honestly, give it about 2 minutes.
4. Gradually add the 1 cup granulated sugar to the cream cheese. Keep beating it until the mixture looks light and fluffy, which usually takes around 3 minutes.
5. Now, add the eggs one at a time. Make sure you fully incorporate each one before adding the next; we don't want the batter curdling, ugh.
6. Gently stir in the sour cream, heavy cream, pure vanilla extract, all-purpose flour, and a pinch of salt. Stir until the batter is just silky and well-combined.
7. Carefully pour that beautiful filling over your chilled crust in the springform pan. Use a rubber spatula to smooth the top so it's nice and even.

8. Place the springform pan into the water bath we prepared. Bake for 50–55 minutes. You're looking for the edges to be set, but the center should still have a gentle jiggle. Look, avoid overbaking—a slightly raw center is normal and will firm up as it chills.

9. Turn the oven off, but leave the cheesecake inside for 10 minutes to cool slowly. Then, carefully remove the pan and let it sit on a wire rack for 30 minutes. After that, refrigerate it uncovered for at least 4 hours, though honestly, overnight is better.

10. When you're ready, release the cheesecake from the pan. I like to use a warm, slotted knife for those perfectly clean cuts. You can serve it as is or dress it up with fresh fruit, berry compote, or a little chocolate ganache.

Nutrition per serving

620 kcal	8 g	38 g	45 g
Calories	Protein	Carbs	Fat

Tips & notes

- The water bath is essential for a smooth, crack-free surface.
- Using room temperature ingredients helps prevent lumps in the batter.
- A slightly jiggling center is the key to a creamy texture.