

Treasure Barrel

Classic New York Cheesecake – Easy Gluten-Free Recipe

20 min Prep time	**55 min** Cook time	**1 h 15 min** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

The Buttery Crust

- [ ] 1/4 cup unsalted butter, melted
- [ ] 1 1/2 cups gluten-free graham cracker crumbs
- [ ] 2 tbsp granulated sugar

The Creamy Filling

- [ ] 2 lbs cream cheese, softened
- [ ] 1 cup granulated sugar
- [ ] 4 large eggs
- [ ] 2 tsp vanilla extract
- [ ] 1 cup heavy cream

Instructions

1. First things first, let's get the oven warming up to 325°F (163°C). While that's happening, I like to shape a piece of parchment into a 9-inch circle—just tap it gently to fit the bottom of your springform pan and set it aside for a moment.

2. In a bowl, sift together your gluten-free graham cracker crumbs, granulated sugar, and that melted butter. Mix it all up until the crumbs are evenly coated; honestly, you'll know it's ready when it clumps together nicely when you press it.

3. Now, press that crumb mixture firmly into the bottom and up the sides of your prepared pan. Give it a gentle tap to level it out. Bake the crust for about 10 minutes, then let it cool off while we move on to the filling.

4. In a large mixing bowl, beat your softened cream cheese on medium speed. I usually let it go for about 2 minutes until it's just smooth and creamy. Slowly add in the 1 cup granulated sugar, beating it until it's fully incorporated.

5. Add your eggs one by one. Now, here is the trick: beat for only 30 seconds after each egg. We want them blended, but please, avoid over-whisking, or we might get bubbles.

6. Using a spatula, gently fold in the heavy cream. Just keep stirring until the whole mixture looks silky and homogeneous—it's such a satisfying texture.

7. Carefully pour that batter over your cooled crust and use your spatula to smooth the top. It should look perfectly flat and ready for the oven.

8. Place the pan on a baking sheet and bake for 50–60 minutes. You're looking for the edges to be set while the center still has a slight wobble. Oh, and during the last 5 minutes, open the oven door just a crack—it really helps prevent the top from cracking.

9. Take it out and put it on a cooling rack, but leave it in the oven with the door ajar for 1 hour. Once it's room temperature, pop it in the fridge for at least 4 hours, or overnight if you have the patience, to let it fully set.

Nutrition per serving

620 kcal	9 g	34 g	48 g
Calories	Protein	Carbs	Fat

Tips & notes

- Using room-temperature ingredients is the secret to a smooth batter; cold cream cheese just loves to leave lumps.
- The gentle cool-down in the oven prevents the cheesecake from shocking and cracking.
- The gluten-free graham cracker crumbs provide the same classic taste without the wheat.