

Treasure Barrel

Copycat Cheesecake Factory Strawberry Cheesecake

20 min Prep time	**50 min** Cook time	**1 h 10 min** Total time
10 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

The Crust

- [ ] 2 cups graham cracker crumbs (about 16 chocolate sandwich crackers crushed)
- [ ] 6 tbsp unsalted butter, melted
- [ ] 1/4 cup granulated sugar

The Cheesecake Filling

- [ ] 16 oz cream cheese, softened
- [ ] 1 cup granulated sugar
- [ ] 4 large eggs, at room temperature
- [ ] 1 cup sour cream
- [ ] 2 tsp vanilla extract
- [ ] 2 tbsp fresh lemon juice
- [ ] 1 cup heavy cream

The Strawberry Topping

- [ ] 1/2 cup strawberry pie filling
- [ ] 2 cups fresh strawberries, sliced thin

Instructions

1. First things first, let's get that oven preheated to 325°F (163°C). While that's warming up, take your springform pan and line the bottom with a bit of parchment paper; I usually grease the rim lightly too, just so we don't have any surprises later.

2. Now, in a bowl, stir together your graham cracker crumbs, that melted butter, and 1/4 cup sugar. Press the mixture firmly into the bottom of your pan to make an even crust. Honestly, it helps to let it chill in the fridge for about 10 minutes to set.

3. In a large mixing bowl, beat your softened cream cheese on medium speed. You want it to look smooth and fluffy. Gradually stir in 1 cup sugar and keep mixing until it's pale and all those little lumps are gone—wow, it looks so creamy already.

4. Add your eggs one at a time. Be sure to beat well after each one; it keeps the mixture as a nice emulsion. Then, just gently fold in your vanilla extract and fresh lemon juice.

5. Stir in the sour cream and heavy cream. You're looking for a silky texture here, so just mix until combined. Pour that batter over your chilled crust and use a spatula to smooth the top.

6. Place your springform pan inside a larger baking dish and fill it with 1-2 inches of hot water. This water bath is the secret! Cover the pan with aluminum foil so no water splashes into our beautiful batter.

7. Bake for 45-50 minutes. You'll know it's ready when the edges are set but the center still has a slight wobble. Now, look, don't open that oven door for the first 30 minutes—we don't want it to sink!

8. Remove it from the oven but leave it in the water bath to cool for 30 minutes. After that, take off the foil and let it come to room temperature on a wire rack.

9. Patience is key here. Refrigerate the cake for at least 4 hours, though I prefer overnight. Before you serve, just run a knife around the edges to loosen it before removing the springform ring.

10. For the finishing touch, top with dollops of strawberry pie filling and those fresh sliced strawberries. If you're feeling fancy, add a drizzle of melted chocolate or whipped cream. Chill for another 15 minutes before slicing.

Nutrition per serving

620 kcal	8 g	48 g	42 g
Calories	Protein	Carbs	Fat

Tips & notes

- Make sure your cream cheese is truly softened to avoid lumps in the batter.
- Avoid over-beating the eggs to prevent a doughy or airy texture.
- A water bath is essential for that signature creamy, crack-free top.