

Treasure Barrel

# Creamy Cheesecake with Berry Compote

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| **30 min**<br>Prep time | **50 min**<br>Cook time | **1 h 20 min**<br>Total time |
| **8**<br>Servings | **Medium**<br>Difficulty | **American**<br>Cuisine |

## Ingredients

### Crust

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

### Cheesecake Filling

- [ ] 9 oz cream cheese, softened
- [ ] 1 cup powdered sugar
- [ ] 4 large eggs
- [ ] 1 tsp vanilla extract
- [ ] 1/4 cup heavy cream

### Berry Compote

- [ ] 2 cups mixed berries (strawberries, blueberries, raspberries)
- [ ] 1/3 cup white sugar
- [ ] 1 tbsp fresh lemon juice

## Instructions

1. First things first, go ahead and preheat your oven to 325°F (160°C). I like to grease my 8-inch springform pan with a bit of butter or oil just to be safe, then set it aside while we get started.

2. In a mixing bowl, stir together your graham cracker crumbs, 1/3 cup white sugar, and that melted butter. Honestly, it should look just like wet sand. Press it firmly into the bottom of your pan—I usually use the bottom of a glass to really compact it. Now, let it chill in the fridge for about 15 minutes to set.

3. Grab a large bowl and beat the softened cream cheese and powdered sugar on medium speed until it's lovely and smooth. Now, here is the trick: add the eggs one at a time, beating well after each one. We don't want any curdling, oops! Stir in your vanilla extract and heavy cream until everything is fully blended.

4. Carefully pour that smooth cheesecake batter over your chilled crust and smooth the top with a spatula. Place the pan on a rimmed baking sheet and give it a few gentle taps on the counter to get those pesky air bubbles out.

5. Bake it for 45–50 minutes. You're looking for the edges to be set, but the center should still have a slight jiggle—that's how you know it's just right. Let it cool in the pan on a wire rack for 1 hour, then pop it in the refrigerator for 6–8 hours, or even overnight. Patience is key here, yeah.

6. While that's chilling, let's make the compote. In an 8-inch saucepan, combine your mixed berries, 1/3 cup white sugar, and lemon juice. Cook over medium heat, stirring occasionally, for about 10–12 minutes until the berries break down into a thick, syrupy sauce. Let it cool down a bit.

7. Spoon that warm berry compote right over the chilled cheesecake and spread it evenly. I like to let it sit in the fridge for another 30 minutes so the flavors can really marry.

8. Carefully release the cheesecake from the springform pan. Place a slice on a plate, drizzle a thin line of the compote, and add a few fresh berries and a sprig of mint for a little pop of color.

9. Serve it cold. If you're feeling fancy, you can add a dollop of whipped cream and a drizzle of chocolate ganache. Wow, that's a real treat.

10. Enjoy it right away or keep it covered in the refrigerator for up to 3 days. Just a heads up: don't freeze it, as the texture will get a bit compromised.

## Nutrition per serving

| 520 kcal | 7 g | 48 g | 34 g |
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| Calories | Protein | Carbs | Fat |

### Tips & notes

- Let all dairy ingredients sit at room temperature before mixing for a silky filling.
- If the compote is too watery, just simmer it a bit longer until it's thick enough.
- A bit of extra lemon zest in the compote adds a wonderful brightness.