

Treasure Barrel

Creamy Classic Cheesecake No Water Bath

15 min Prep time	**45 min** Cook time	**1 h** Total time
24 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

The Crust

- [ ] 1 ½ cups graham cracker crumbs
- [ ] ¼ cup unsalted butter, melted
- [ ] ¼ cup granulated sugar

The Filling

- [ ] 16 oz (2 sticks) cream cheese, softened
- [ ] 1 cup powdered sugar
- [ ] 1 tsp vanilla extract
- [ ] 1 cup sour cream
- [ ] 3 large eggs
- [ ] 1 cup whole milk
- [ ] ½ tsp lemon zest (optional)

Instructions

1. First things first, let's get that oven warming up to 350°F (175°C). Now, honestly, the trick here is the pan—grease your 9-inch ovenproof skillet with a bit of butter or use parchment. I like to line the bottom of my springform pan with foil; it just makes the release so much smoother later on.
2. Grab a bowl and stir together your 1 ½ cups graham cracker crumbs, ¼ cup unsalted butter, melted, and ¼ cup granulated sugar. Just mix it until it starts to clump up when you press it with your finger.
3. Press that crumb mixture firmly into the bottom of your springform pan and let it go up the sides about 1 inch. Pop it in the refrigerator for 10 minutes—it needs a little time to set, yeah?
4. In a large bowl, beat those 16 oz (2 sticks) cream cheese, softened, on medium speed. You want it smooth and creamy, no lumps. Then, stir in your 1 cup powdered sugar and 1 tsp vanilla extract and keep beating until it's all incorporated.
5. Now, whisk in the 1 cup sour cream, 1 cup whole milk, and that ½ tsp lemon zest (if you're using it) until the batter feels silky. Add your 3 large eggs one by one, beating just until they're blended. Look, don't overdo it here—we want to keep it airy.
6. Pour that lovely filling over your chilled crust and smooth it out with a spatula. I always tap the pan lightly on the counter; it helps get those pesky air bubbles out.
7. Wrap the sides of your springform pan with heavy-duty foil to make a nice airtight seal. Place it in the oven and bake for 30 minutes. When you pull it out, the center should still have a slight jiggle, while the edges look set.

8. Turn the oven down to 300°F (150°C) and bake for another 15–20 minutes. You're looking for the edges to be firm and the center barely wobbling. Now, here's the patient part: remove the pan but leave the oven door ajar for 1 hour so it cools slowly. It prevents those heart-breaking cracks.

9. Put the cheesecake in the fridge for at least 4–6 hours, or even overnight. Once it's cold and set, run a thin knife around the edge before unlatching the ring.

10. To get those perfect slices, use a clean, hot knife and wipe the blade between every single cut. Serve it up and enjoy!

Nutrition per serving

410 kcal	6 g	28 g	32 g
Calories	Protein	Carbs	Fat

Tips & notes

- Let the batter rest for 5 minutes at room temperature before pouring for a smoother texture.
- Avoid overcooking; remove it just before the edges are fully set so residual heat finishes the center.
- Leave the oven door ajar during cooling to prevent the surface from cracking.