

Treasure Barrel

Creamy Strawberry Cheesecake

45 min Prep time	**45 min** Cook time	**1 h 30 min** Total time
12 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Crust

- [ ] 200 g graham cracker crumbs
- [ ] 80 g powdered sugar
- [ ] 115 g unsalted butter, melted

Cheesecake Filling

- [ ] 600 g cream cheese, softened
- [ ] 200 g granulated sugar
- [ ] 200 ml heavy cream
- [ ] 4 large eggs
- [ ] 1 tsp vanilla extract
- [ ] 100 g fresh strawberries, pureed

Topping

- [ ] 250 g fresh strawberries, sliced
- [ ] 1 tbsp fresh mint leaves (optional garnish)

Instructions

1. Start by preheating your oven to 350°F (175°C). I usually line a baking sheet with parchment paper and just set it aside, so we're ready for the crust.
2. In a medium bowl, stir together your 200 g graham cracker crumbs, 80 g powdered sugar, and 115 g unsalted butter, melted. Just keep stirring until it all comes together nicely.
3. Press that lovely crumb mixture into the bottom of a 9-inch springform pan until it's an even crust. Place it on your parchment-lined sheet and bake for 10 minutes. Then, just let it cool down for a bit.
4. While the crust is resting, beat the 600 g cream cheese, softened, in a large bowl until it's perfectly smooth. Stir in the 200 g granulated sugar and mix until it feels light and fluffy.
5. Add your 4 large eggs one at a time, beating well after each one—honestly, don't rush this part. Stir in the 1 tsp vanilla extract and the 100 g fresh strawberries, pureed, until it's all incorporated.
6. Now, gently fold in the 200 ml heavy cream with a spatula. You want it silky smooth. Pour that filling over your cooled crust and smooth the top with your spatula.
7. Lower the heat and bake at 325°F (165°C) for 45 minutes. Look for the edges to set while the center still has a slight jiggle. Turn off the heat and let it sit in the oven with the door ajar for 15 minutes; it helps avoid those pesky cracks.
8. Let the cake cool at room temperature for about 1 hour. After that, cover it and pop it in the refrigerator for at least 4 hours, though honestly, overnight is where the magic happens.

9 Right before you're ready to serve, top the cake with your 250 g fresh strawberries, sliced, and a sprinkle of 1 tbsp fresh mint leaves if you're feeling fancy.

10 For those clean, professional cuts, use a hot, wet knife. Slice it up and serve it chilled. Enjoy!

Nutrition per serving

480 kcal	7 g	38 g	32 g
Calories	Protein	Carbs	Fat

Tips & notes

- Letting the cheesecake cool gradually in the oven prevents the surface from cracking.
- A hot, wet knife is the only way to get those perfectly clean slices.
- The overnight chill is highly recommended for the best texture.