

Treasure Barrel

Glazed Raspberry Cheesecake – Creamy Dessert

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

Ingredients

For the Crust

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

For the Cheesecake Filling

- [ ] 4 (8 oz) packages cream cheese, softened
- [ ] 1 cup granulated sugar
- [ ] 4 large eggs, room temperature
- [ ] 1 cup sour cream, room temperature
- [ ] 1 tsp vanilla extract

For the Raspberry Glaze

- [ ] 2 cups fresh raspberries
- [ ] 1/4 cup granulated sugar
- [ ] 1 tbsp lemon juice
- [ ] 1 tsp cornstarch
- [ ] 2 tsp water

Instructions

1. Start by preheating your oven to 325°F (165°C). I like to line the bottom of my 9-inch springform pan with parchment paper, leaving a little bit of an overhang—it just makes getting the cake out so much easier, honestly.

2. In a medium bowl, stir together the graham cracker crumbs, 1/4 cup granulated sugar, and melted unsalted butter. Press this mixture firmly into the bottom of your pan to create a nice, even crust. Pop it in the refrigerator for about 10 minutes while you get the batter ready.

3. Using your electric mixer, beat the softened cream cheese on medium speed. You're looking for it to be smooth and velvety. Once it is, add the 1 cup granulated sugar and keep mixing for another minute until it's all well incorporated.

4. Now, add your eggs one at a time. I usually beat them on low speed after each one and take a moment to scrape down the sides of the bowl. Once the eggs are in, gently fold in the sour cream and vanilla extract until the batter looks silky and lovely.

5. Pour that creamy batter over your chilled crust and smooth out the top with a spatula. Give the pan a few gentle taps on the counter—it helps release those pesky air bubbles.

6. Bake your cheesecake for 55 minutes. You'll know it's done when the edges look set, but the center still has a slight, soft wobble. Oh, and if you notice the edges browning too quickly after 30 minutes, just tent them with a strip of foil.

7 While the cake is cooling, let's make the glaze. In a small saucepan, combine the fresh raspberries, 1/4 cup granulated sugar, and lemon juice. Cook over medium heat for about 5 minutes, stirring occasionally, until the berries soften. Whisk in your cornstarch slurry (that's the 1 tsp cornstarch and 2 tsp water) and stir for 2 more minutes until it thickens. Finally, pour it through a fine-mesh sieve for a perfectly smooth finish.

8 Let the cake cool in the pan for 30–40 minutes until it's room temperature. Carefully run a knife around the edges, remove the springform ring, and lift the pan. Cover it with plastic wrap and let it set in the refrigerator for 4 hours, or even overnight—patience is key here!

9 When you're ready to serve, pour the warm raspberry glaze over the chilled cheesecake, letting it pool just a bit on the surface. Chill it for another 20 minutes to let the glaze set. I always use a hot, dry knife to get those clean, professional-looking slices.

Nutrition per serving

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

Tips & notes

- Ensure all filling ingredients are at room temperature to avoid lumps.
- A water bath can be used to prevent the top from cracking.
- Let the cheesecake sit for a few minutes before serving for better flavor.