

Treasure Barrel

Irresistible Classic Cheesecake

15 min Prep time	**55 min** Cook time	**1 h 10 min** Total time
12 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

For the Crust

- [ ] 1 1/2 cups graham cracker crumbs (about 150g)
- [ ] 1/3 cup unsalted butter, melted (about 70g)
- [ ] 1/4 cup granulated sugar (50g)

For the Filling

- [ ] 4 (8 oz) packages cream cheese, softened
- [ ] 1 cup granulated sugar (200g)
- [ ] 1 teaspoon vanilla extract
- [ ] 4 large eggs, room temperature
- [ ] 1 cup heavy cream
- [ ] 2 tablespoons all-purpose flour

Instructions

1. First things first, let's get the oven warming up to 325°F (163°C). I like to line the bottom and about 2 inches of the springform pan's sides with parchment paper—it just makes the release so much easier. Oh, and don't forget to drive a piece of aluminum foil into the bottom; it's a little trick to keep those pesky cracks from forming.

2. In a bowl, mix together your 1 1/2 cups graham cracker crumbs, melted 1/3 cup unsalted butter, and 1/4 cup granulated sugar. Press that mixture firmly into your pan and level it off. Now, just let it chill in the fridge for 10 minutes while we get the filling ready.

3. Grab a large bowl and beat those 4 (8 oz) packages cream cheese until they're completely smooth and creamy. I usually use an electric mixer on medium. Stir in 1 cup granulated sugar and 1 teaspoon vanilla extract, and keep going until it looks light and fluffy. Honestly, this is the best part.

4. Now, add your 4 large eggs one at a time. Make sure each one is fully blended in before you add the next. I always scrape down the sides of the bowl every so often so nothing gets left behind.

5. Gently stir in the 1 cup heavy cream and 2 tablespoons all-purpose flour until they're just combined. You're looking for a batter that's thick, but still pours nicely.

6. Pour that lovely filling over your chilled crust and smooth the top with a spatula. To keep things stable, place the pan on a baking sheet and carefully pour in boiling water until it hits the 4-inch mark of the pan. It's like a little spa bath for your cake.

7. Bake it for 45-50 minutes. You'll know it's ready when the center is set but still has a tiny bit of a wobble. The edges should be light golden. Now, here's the hard part: leave it in the oven with the door slightly ajar for 1 hour. It prevents cracking, I promise it's worth the wait.

8. Once it's cooled, move it to the fridge. Let it chill for at least 4 hours, though I honestly prefer overnight. After that, you can carefully remove the springform ring.

Nutrition per serving

580 kcal	9 g	38 g	42 g
Calories	Protein	Carbs	Fat

Tips & notes

- Make sure your cream cheese is truly softened to avoid lumps.
- The water bath is essential for that restaurant-quality smoothness.
- Allowing the cake to cool slowly in the oven is the secret to a flat top.