

Treasure Barrel

Lemon Raspberry Swirl Cheesecake

15 min Prep time	**45 min** Cook time	**1 h** Total time
12 Servings	**Medium** Difficulty	**American** Cuisine

Ingredients

For the Crust

- [ ] 200g (1 3/4 cups) graham cracker crumbs
- [ ] 50g (3.5 tbsp) unsalted butter, melted
- [ ] 25g (2 tbsp) granulated sugar

For the Cheesecake Filling

- [ ] 480g (2 cups) cream cheese, softened
- [ ] 120g (3/4 cup) granulated sugar
- [ ] 3 large eggs
- [ ] 120ml (1/2 cup) sour cream
- [ ] 50ml (3 1/2 tbsp) heavy cream
- [ ] 30ml (2 tbsp) freshly squeezed lemon juice
- [ ] Zest of 1 lemon (about 1 tsp)
- [ ] 1 tsp vanilla extract
- [ ] 30g (2 tbsp) powdered sugar

For the Raspberry Swirl

- [ ] 250g (1 cup) fresh raspberries
- [ ] 1 tsp lemon zest
- [ ] 1 tbsp honey

Instructions

1. Start by preheating your oven to 325°F (165°C). I like to line the bottom of a 9-inch springform pan with parchment paper right away so there's no rushing later.

2. In a bowl, mix your 200g (1 3/4 cups) graham cracker crumbs, 50g (3.5 tbsp) unsalted butter, melted, and 25g (2 tbsp) granulated sugar until it starts to clump together. Press it firmly into the bottom of your pan—I usually use the back of a spoon to get it really compact. Pop it in the fridge to chill while you work on the rest.

3. Now, using a stand mixer, beat the 480g (2 cups) cream cheese, softened, and 120g (3/4 cup) granulated sugar on medium speed. You're looking for it to be smooth and creamy, which usually takes about 3–4 minutes.

4. Add your 3 large eggs one at a time, but honestly, just mix until they're incorporated—don't overdo it. Stir in the 1 tsp vanilla extract, 30ml (2 tbsp) freshly squeezed lemon juice, Zest of 1 lemon (about 1 tsp), 120ml (1/2 cup) sour cream, 50ml (3 1/2 tbsp) heavy cream, and 30g (2 tbsp) powdered sugar until everything is silky and combined.

5. Pour that lovely batter over your chilled crust and smooth the top with a spatula. Give the pan a few gentle taps on the counter to get those pesky air bubbles out.

6. Bake for 45 minutes. You'll know it's ready when the edges are set but the center still has a little jiggle to it. If you notice the top browning too quickly, just tent it loosely with some foil.

7. Take it out and let it cool in the pan on a wire rack for about 30 minutes. Then, loosen the springform rim and cover it with plastic wrap. Let it chill in the fridge for at least 2 hours—though overnight is really where the magic happens for a perfect slice.

8. For that beautiful swirl, puree your 250g (1 cup) fresh raspberries, 1 tbsp honey, and 1 tsp lemon zest in a blender. I always strain this through a fine-mesh sieve to get rid of the seeds; you want a vibrant, smooth ruby puree.

9. Once the cake is chilled, remove the parchment paper and run a buttered knife around the inside rim so it doesn't stick. Place it on a platter and swirl your raspberry puree on top in a crisscross pattern. I find a paper towel or a pastry brush works great for this. Put it back in the fridge for 15–20 minutes to set.

10. Finally, release the rim and serve it chilled. I love to garnish mine with a few more fresh raspberries, a bit of lemon zest, or just a light dusting of powdered sugar.

Nutrition per serving

320 kcal	12 g	38 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- The center jiggle is normal; it firms up completely during the chilling process.
- A buttered knife is the secret to a clean release from the springform pan.
- Straining the raspberry puree is essential for that professional, silky look.