

Treasure Barrel

New York Cherry Cheesecake with Rich Cherry Drizzle

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

Ingredients

For the Crust

- [ ] 1 1/2 cups crushed graham crackers (about 10 crackers)
- [ ] 1/3 cup unsalted butter, melted
- [ ] 1/4 cup granulated sugar, for crust

For the Filling

- [ ] 2 packages (16 oz total) cream cheese, softened
- [ ] 1 cup granulated sugar
- [ ] 1 teaspoon pure vanilla extract
- [ ] 3 large eggs

For the Cherry Sauce

- [ ] 2 cups fresh pitted cherries
- [ ] 1/4 cup granulated sugar (for sauce)
- [ ] 1 tablespoon fresh lemon juice
- [ ] Pinch of salt
- [ ] 1 teaspoon cornstarch (optional)

For Garnish

- [ ] 3 whole fresh cherries for garnish

Instructions

1. First things first, preheat your oven to 325°F (163°C). I usually place a large baking sheet on the middle rack right away; it makes things so much easier when it's time for the water bath.

2. In a medium bowl, stir together the crushed graham crackers, 1/4 cup sugar, and melted butter. Mix them until the crumbs are evenly coated—it should look like wet sand. Press that mixture firmly into the bottom of a 9-inch springform pan until you have a nice, sturdy 1-inch thick crust.

3. Now for the heart of it. In a separate bowl, beat your softened cream cheese, 1 cup sugar, and vanilla extract on medium speed until it's just lovely and smooth. Add the eggs one at a time, beating well after each one. Honestly, don't forget to scrape down the sides of the bowl with a spatula so you don't end up with any lumps.

4. Pour that creamy filling over your crust and smooth it out. Give the pan a few gentle taps on the counter—yeah, it feels a bit silly, but it helps release those large air bubbles and levels the batter perfectly.

5. Carefully place the springform pan into a larger baking dish. Pour boiling water into the dish until it reaches about 1 inch above the top of the cheesecake. This water bath is the secret; it keeps the heat gentle and uniform.

6. Bake for 50–60 minutes. You're looking for the edges to be set, but the center should still have a slight wobble when you shake it. Look, if it happens to crack, don't panic. Just reheat the oven to 200°F (93°C) and put it back in for 10 minutes to melt those cracks away.

7. Turn off the oven and just leave the cheesecake inside with the door cracked open for about 1 hour. This gradual cooling is just so important for that silky texture.

8. Take it out and let it cool completely on a wire rack for about 2 hours. Then, cover it loosely with plastic wrap and let it sleep in the refrigerator for 6–12 hours. Overnight is really best if you have the patience.

9. While it's chilling, let's make the sauce. Combine the pitted cherries, 1/4 cup sugar, lemon juice, and a pinch of salt in a saucepan over medium heat. Cook for 5–7 minutes until the cherries soften. Mix 1 teaspoon cornstarch with a tablespoon of cold water, stir that slurry in, and simmer for 2–3 minutes until it's thick and gleaming. You can strain it through a sieve if you like it extra smooth.

10. To serve, use a hot, damp knife for those clean, professional cuts. Drizzle the warm cherry sauce over each slice or in a swirl. Finish it off with three whole fresh cherries in a neat little circle on top. Serve it slightly chilled or at room temperature—either way, it's just wonderful.

Nutrition per serving

580 kcal	8 g	45 g	38 g
Calories	Protein	Carbs	Fat

Tips & notes

- Make sure the cream cheese is truly softened to avoid lumps.
- The water bath is non-negotiable for a crack-free surface.
- Overnight chilling allows the flavors to meld and the texture to set fully.