

Treasure Barrel

Perfect Cheesecake – Creamy, Rich & Easy to Make

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

Ingredients

Crust

- [ ] 3 ¼ cups graham cracker crumbs
- [ ] 3 tablespoons granulated sugar
- [ ] 4 tablespoons unsalted butter, melted

Cheesecake Filling

- [ ] 4 (8 oz) packages cream cheese, softened
- [ ] 1 cup granulated sugar
- [ ] ½ cup sour cream
- [ ] 2 teaspoons vanilla extract
- [ ] 4 large eggs, at room temperature
- [ ] 2 tablespoons all-purpose flour

Water Bath

- [ ] 2 cups boiling water

Instructions

1. Start by preheating your oven to 325°F (163°C). I like to line my 9-inch springform pan with parchment paper right away so it's ready and waiting.
2. In a medium bowl, stir together the graham cracker crumbs, 3 tbsp sugar, and that melted butter. Press the mixture firmly into the bottom of your pan and about an inch up the sides. Now, just pop it in the refrigerator to chill while we handle the filling.
3. Grab a large bowl and beat the softened cream cheese with your mixer on medium speed. You want it smooth and lump-free, which usually takes about 2 minutes. Honestly, don't rush this part.
4. Add in the 1 cup sugar and beat it until the mixture looks pale and fluffy, maybe another 2 minutes. Then, gently fold in the sour cream, vanilla, and flour until they're just combined.
5. Add the eggs one by one. Beat on low speed after each egg, but just until it's incorporated. Look, try not to over-mix here or you'll get too many air bubbles.
6. Pour that lovely batter over your chilled crust. Use a rubber spatula to smooth the top. I usually tent the pan lightly with a piece of parchment paper just to make sure it bakes evenly.
7. Place the springform pan in the center of a large baking sheet. Carefully pour the 2 cups boiling water into the baking sheet around the pan to create a water bath. Bake for 45-50 minutes. You're looking for the center to be set but still a little jiggly.

8. Turn off the oven and open the door just a crack. Let the cheesecake sit in there for 1 hour to cool gradually. Once it's done, remove it and let it cool completely on a wire rack.

9. Refrigerate the cake for at least 4 hours, though I honestly prefer overnight to let it set fully.

10. Release the springform pan, slice it with a hot, wiped knife for those clean edges, and serve it up with your favorite topping.

Nutrition per serving

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

Tips & notes

- Room temperature ingredients are key for a silky texture.
- A water bath is essential for preventing cracks and ensuring creaminess.
- The gradual cooling process in the oven prevents the cake from sinking.