

Treasure Barrel

Philadelphia Cheesecake Recipe With Sour Cream

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 crushed graham crackers
- [ ] 1/4 cup granulated sugar
- [ ] 6 Tbsp unsalted butter, melted

For the Cheesecake Filling

- [ ] 32 oz (2 packages) Philadelphia cream cheese, softened
- [ ] 1 cup granulated sugar
- [ ] 2 Tbsp vanilla extract
- [ ] 2 large eggs
- [ ] 1 cup sour cream
- [ ] 1/4 cup heavy cream

Instructions

1. First things first, let's get the oven warming up to 325°F (160°C). I like to line the bottom of my 9-inch springform pan with parchment paper and just lightly grease the sides with a bit of butter or cooking spray so nothing sticks.
2. In a medium bowl, go ahead and stir together the crushed graham crackers and that 1/4 cup granulated sugar. Pour in the melted butter and mix it all up until it looks and feels just like wet sand.
3. Press that crumb mixture firmly into the bottom of your pan. I usually use the back of a spoon or a flat measuring cup to get it really tight. Now, just pop it in the refrigerator to chill while we handle the filling—it helps keep the crust from sliding.
4. Using a large bowl, beat your softened Philadelphia cream cheese on medium speed. You want it completely smooth and creamy. Then, gradually add the 1 cup granulated sugar, mixing until it's all dissolved and feels light and fluffy.
5. Stir in the vanilla extract. Now, here is the tricky part: add the eggs one at a time. Beat on low speed after each egg just until they're combined. Honestly, if you overmix here, you'll get too many bubbles, and that's how you end up with a cracked top.
6. Gently fold in the sour cream and heavy cream. Keep going until the batter is silky and homogenous—it should look just lovely.
7. Pour that creamy batter over your chilled crust and use an offset spatula to smooth out the top. It doesn't have to be perfect, but it helps.

8. Bake it for 45–50 minutes. You're looking for the edges to be set, but the center should still have a slight wobble when you nudge it. If the edges start browning too fast, just tent the pan loosely with some foil.

9. Turn the oven off and crack the door open. Let the cheesecake cool right there in the oven for about 1 hour. I know it's tempting to pull it out, but this gradual cooling is the secret to preventing cracks.

10. Finally, move it to a cooling rack and let it chill in the refrigerator for at least 4 hours, though I'll be honest, overnight is much better before you unmold it.

Nutrition per serving

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

Tips & notes

- A water bath can be a lifesaver for those who worry about cracks.
- The gradual oven-cooling process is non-negotiable for a smooth top.
- Make sure your cream cheese is truly softened to avoid lumps in the batter.