

Treasure Barrel

Strawberries and Cream Cheesecake – The Best Recipe

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

Ingredients

Buttery Crust

- [ ] 1 1/2 cups graham cracker crumbs (about 6.75 oz)
- [ ] 1/4 cup granulated sugar
- [ ] 6 tablespoons unsalted butter, melted

Creamy Filling

- [ ] 24 ounces (3 packages) cream cheese, softened
- [ ] 3/4 cup granulated sugar
- [ ] 2 tablespoons lemon juice
- [ ] 2 teaspoons vanilla extract
- [ ] 1 cup heavy whipping cream
- [ ] 3 large eggs, at room temperature

Strawberry Topping

- [ ] 2 cups fresh strawberries, sliced
- [ ] 1 cup heavy whipping cream
- [ ] 2 tablespoons powdered sugar
- [ ] 1 teaspoon vanilla extract

Instructions

1. Start by preheating your oven to 325°F (160°C). Now, take your 9-inch springform pan and line the bottom with parchment paper. I like to snugly wrap the sides in aluminum foil—just leave the top open, of course—so we can get the cake out easily later without any mishaps.

2. In a medium bowl, stir together the graham cracker crumbs, 1/4 cup granulated sugar, and that melted butter. Press it all firmly into the pan to make an even crust. Bake it for 10 minutes, then let it cool completely on a wire rack. Well, while that's cooling, we can get the filling started.

3. Grab a large mixing bowl and beat your softened cream cheese on medium speed. You want it completely smooth and creamy—no lumps here! Gradually beat in the 3/4 cup granulated sugar, lemon juice, and vanilla extract until it looks fluffy and lovely.

4. Pour in the 1 cup heavy whipping cream and beat on high for about 2 minutes to get some air in there. In a separate bowl, lightly whisk your eggs, then fold them into the cream cheese mixture one by one. Honestly, be gentle here; we don't want to overmix it.

5. Pour that smooth batter over your cooled crust and smooth the top with a spatula. I always give the pan a few gentle taps on the counter—it just helps release those stubborn little air bubbles.

6. Bake for 45 minutes. You're looking for the edges to be set, but the center should still have a slight wobble. Oh, and to keep it from cracking, loosely cover the top with aluminum foil after the first 20 minutes.

7. Once it's done, turn off the oven and just crack the door shut. Let the cheesecake stay in there for 1 hour to cool slowly. It sounds strange, but it really helps the texture and prevents those pesky cracks.

8. Move it to the refrigerator to chill for at least 4 hours, though overnight is really best. Once it's set, run a knife around the edge and carefully release the springform ring.

Nutrition per serving

580 kcal	8 g	38 g	42 g
Calories	Protein	Carbs	Fat

Tips & notes

- Room temperature eggs blend much better into the batter than cold ones.
- The slow cooling process in the oven is the secret to a smooth top.
- Using parchment paper on the bottom ensures a clean release every time.