

Treasure Barrel

Strawberry Cheesecake – Almost Too Pretty to Eat

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

Ingredients

Graham Cracker Crust

- [ ] 1 1/2 cups graham cracker crumbs (about 10 graham crackers)
- [ ] 1/4 cup granulated sugar
- [ ] 6 tablespoons unsalted butter, melted

Cream Cheese Filling

- [ ] 24 ounces (3 packages) cream cheese, softened
- [ ] 1 cup granulated sugar
- [ ] 1/4 cup heavy cream
- [ ] 4 large eggs
- [ ] 1 teaspoon vanilla extract
- [ ] 1 tablespoon lemon zest

Strawberry Topping

- [ ] 2 cups fresh strawberries, hulled and sliced
- [ ] 2 tablespoons granulated sugar
- [ ] 1 tablespoon fresh lemon juice
- [ ] 1 tablespoon cornstarch, dissolved in 1 tablespoon water

Instructions

1. First things first, go ahead and preheat your oven to 325°F (163°C). I like to line the bottom of my 9-inch springform pan with parchment paper, and then just lightly grease the sides with a bit of butter or spray. It just makes things so much easier later, yeah?

2. In a medium bowl, stir together your graham cracker crumbs, 1/4 cup granulated sugar, and that melted butter. Now, press it all firmly into the bottom of your pan to make an even crust. Pop it in the fridge to chill while we get the filling ready.

3. Grab a large bowl and beat the softened cream cheese with your electric mixer. You want it smooth and creamy—no lumps here! Once it's ready, add 1 cup granulated sugar and beat it again until it looks pale and fluffy. Wow, it smells lovely already.

4. Now, add the eggs one at a time. Honestly, just mix on low speed after each egg so you don't overdo it. Stir in your vanilla extract, lemon zest, and 1/4 cup heavy cream until everything is fully incorporated and smooth.

5. Pour that beautiful filling over your chilled crust and smooth it out with a spatula. I always tap the pan gently on the counter a few times—it's a little trick to release any air bubbles that might have snuck in.

6. Bake it in the oven for 45 minutes. Then, reduce the heat to 275°F (135°C) and bake for another 10 minutes. You're looking for the center to still jiggle just a tiny bit when you nudge it. Not too much, just a little wiggle.

7. Take it out of the oven and run a clean knife around the edge of the pan to loosen things up. Let it cool down to room temperature, and then—this is the hard part—refrigerate it for at least 4 hours. Overnight is really the best if you can wait.

8. While it's chilling, let's make the topping. In a saucepan, combine your sliced strawberries, 2 tablespoons granulated sugar, and lemon juice. Cook over medium heat for about 5 minutes until they're soft and juicy. Drain them through a fine-mesh sieve—save that juice!—and crush the berries until they're smooth.

9. Put the berry pulp back in the pan, whisk in your cornstarch slurry, and cook for another 1–2 minutes. It'll turn into a gorgeous, glossy glaze. Let it cool down to the same temperature as the cake before you spread it over the top.

10. Once everything is chilled and set, slice it with a clean knife, wiping the blade between each slice for those pretty edges. Serve it right away or keep it tucked in the fridge.

Nutrition per serving

310 kcal	10 g	28 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- Room-temperature ingredients are key for a silky filling.
- The overnight chill is truly worth the wait for the best texture.
- Using a parchment liner prevents the crust from sticking to the pan.