

Treasure Barrel

Strawberry Cheesecake – Bursting With Fresh Flavor

45 min Prep time	**50 min** Cook time	**1 h 35 min** Total time
12 Servings	**Medium** Difficulty	**American** Cuisine

Ingredients

For the Crust

- [ ] 225 g graham cracker crumbs
- [ ] 50 g white sugar
- [ ] 85 g unsalted butter, melted

For the Cheesecake Filling

- [ ] 680 g cream cheese, softened
- [ ] 200 g white sugar
- [ ] 240 g sour cream
- [ ] 3 large eggs
- [ ] 1 tsp pure vanilla extract
- [ ] 200 g fresh strawberries, pureed

For the Topping

- [ ] 240 g fresh strawberries, sliced
- [ ] 2 tbsp strawberry jam (optional, for glaze)

Instructions

1. Start by preheating your oven to 325°F (160°C). Now, take your 9-inch springform pan and line the bottom and sides with parchment paper; just leave a little bit of an overhang to make things easier later.
2. In a medium bowl, stir together the 225 g graham cracker crumbs, 50 g white sugar, and that melted 85 g unsalted butter. Mix it all up until the crumbs are evenly coated and look nice and crumbly.
3. Press that crumb mixture firmly into the bottom of your lined pan. I like to use the back of a spoon to get it all smoothed out. Once that's done, pop it in the refrigerator to chill while we get the filling ready.
4. Grab a large mixing bowl and beat the 680 g cream cheese with your mixer. You want to keep going for about 2-3 minutes until it's silky smooth and looks a bit lighter in color.
5. Add the 200 g white sugar and beat it in until it's fully dissolved and creamy. Then, gently mix in the 240 g sour cream, 1 tsp pure vanilla extract, and the 200 g fresh strawberries, pureed.
6. In a separate small bowl, lightly beat your 3 large eggs. Add them one by one into the cream cheese mixture, beating well after each egg—this is the secret to keeping the filling smooth.
7. Pour that lovely filling over your chilled crust and smooth the top with a spatula. Give the pan a few gentle taps on the counter; honestly, it just helps get rid of those pesky air bubbles.
8. Bake for 45–50 minutes. You're looking for the edges to be set, but the center should still have a slight jiggle when you shake it. Be careful not to over-bake, or you'll lose that creamy texture.

9 Take it out of the oven and let it sit for 10 minutes. Then, move it to a wire rack to cool completely. Once it's cool, it needs to stay in the refrigerator for at least 4–6 hours—or overnight, if you have the patience.

10 When you're ready, use the base-release tool to take the cake out of the pan. Cut it into 12 equal slices and top each one with the 240 g fresh strawberries, sliced, and a little drizzle of 2 tbsp strawberry jam if you're using it. A mint leaf on top makes it look so professional.

Nutrition per serving

420 kcal	7 g	32 g	28 g
Calories	Protein	Carbs	Fat

Tips & notes

- Press the crust firmly while wet so it doesn't crumble apart when you slice it.
- Let the cheesecake cool slowly to prevent those frustrating surface cracks.
- Pureeing the strawberries in a food processor helps remove skins for a silkier mouthfeel.