

Treasure Barrel

Strawberry Cheesecake Recipe Better Than Bakery

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

Ingredients

The Crust

- [ ] 200 g graham cracker crumbs
- [ ] 75 g unsalted butter, melted
- [ ] 30 g granulated sugar

The Cheesecake Filling

- [ ] 600 g cream cheese, softened
- [ ] 150 g granulated sugar
- [ ] 3 large eggs
- [ ] 120 ml sour cream
- [ ] 120 ml heavy cream
- [ ] 1 tsp vanilla extract
- [ ] 2 tbsp lemon zest
- [ ] 1 tbsp lemon juice

Strawberry Topping

- [ ] 300 g fresh strawberries, hulled
- [ ] 30 g granulated sugar
- [ ] 1 tsp vanilla extract
- [ ] 1 tbsp lemon juice

Instructions

1. First, we'll get the oven warming up to 325°F (163°C). In a medium bowl, just stir together your 200 g graham cracker crumbs, 75 g unsalted butter, melted, and 30 g granulated sugar until it looks like wet sand. Press that mixture firmly into the bottom of a 9-inch springform pan. Now, let it take a little nap in the refrigerator for 30 minutes to set properly.

2. In a large bowl, beat your 600 g cream cheese, softened and 150 g granulated sugar with an electric mixer. You're looking for something smooth and creamy, which usually takes about 2 minutes. Then, add your 3 large eggs one by one, mixing gently after each. Honestly, don't overdo it here; just mix until they are just incorporated.

3. Now we fold in the 120 ml sour cream, 120 ml heavy cream, 1 tsp vanilla extract, 2 tbsp lemon zest, and 1 tbsp lemon juice. Stir until the batter is silky and beautiful. Pour that filling over your chilled crust, and give the pan a few light taps on the counter to get rid of any stubborn air bubbles.

4. Pop it in the oven for 45-50 minutes. You'll know it's ready when the edges are set and the top has a lovely light golden hue, but the center should still be slightly jiggly when you gently shake the pan. That's the secret.

5. Here is the tricky part: turn the oven off but leave the cheesecake inside. Just prop the door open slightly and let it sit for 1 hour. It sounds odd, but it lets the cake cool gradually so you don't end up with those frustrating cracks.

6. Take the cheesecake out and let it reach room temperature. Then, tuck it into the refrigerator uncovered overnight, or at least 6 hours. It needs this time to fully set and get that bakery-style richness.

7. While you wait, let's make the topping. Toss 300 g fresh strawberries, hulled, 30 g granulated sugar, 1 tsp vanilla extract, and 1 tbsp lemon juice into a blender. Pulse it until it's a smooth puree. I usually keep a few extra berries aside for a pretty garnish.

8. Right before you're ready to serve, pour that strawberry puree over your cooled cake. Take a knife and swirl it lightly to create a marbled effect—it looks so fancy! Finish it off with some sliced strawberries and maybe a drizzle of extra puree if you're feeling indulgent.

Nutrition per serving

520 kcal	8 g	42 g	34 g
Calories	Protein	Carbs	Fat

Tips & notes

- The gradual cooling process in the oven is essential for a crack-free surface.
- Chilling the crust helps it stay intact when you slice the cake.
- Using room temperature cream cheese prevents lumpy batter.