

Treasure Barrel

Strawberry Cheesecake with Strawberry-Vanilla Sauce

35 min Prep time	**45 min** Cook time	**1 h 20 min** Total time
12 Servings	**Medium** Difficulty	**American** Cuisine

Ingredients

Crust

- [ ] 1 3/4 cups graham cracker crumbs
- [ ] 1/4 cup unsalted butter, melted
- [ ] 1/4 cup white sugar

Cheesecake Filling

- [ ] 24 oz cream cheese, softened (two 12 oz packages)
- [ ] 3/4 cup white sugar
- [ ] 3 large eggs
- [ ] 2 tbsp sour cream
- [ ] 2 tsp vanilla extract
- [ ] 1 tbsp lemon juice

Strawberry-Vanilla Sauce & Garnish

- [ ] 2 cups fresh strawberries, sliced
- [ ] 2 tbsp white sugar
- [ ] 1 tbsp lemon juice
- [ ] 1/2 cup heavy cream
- [ ] 1 tsp vanilla extract

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 a bit of parchment paper and just lightly grease the walls so nothing sticks. It's the little things that save you a headache later, yeah?

2. Grab a medium bowl and whisk together your 1 3/4 cups graham cracker crumbs, 1/4 cup melted butter, and 1/4 cup sugar. Now, just press that mixture firmly into the bottom of your pan to make an even crust. Set it aside for a bit.

3. In a large bowl, beat that softened cream cheese on medium speed. You want it smooth and creamy, honestly. Gradually stir in 3/4 cup sugar until it looks pale and fluffy. Add your 3 large eggs one at a time, beating well after each one—we don't want any curdling, oops! Finally, fold in the 2 tbsp sour cream, 2 tsp vanilla extract, and 1 tbsp lemon juice until it's all mixed in.

4. Pour that lovely batter over your crust and use a spatula to smooth the top. Here's a little trick: tap the pan on the counter a few times. It helps release those pesky air bubbles.

5. Bake for 45 minutes. You're looking for the edges to be set, but the center should still have a slight wobble and a light golden glow. Well, look, keep the oven door slightly ajar while it bakes; it lets the moisture escape and helps prevent those cracks we all dread.

6. Take it out and let it cool on the counter for about 30 minutes. Then, cover it loosely with plastic wrap and pop it in the fridge for at least 4 hours, though honestly, overnight is much better.

7. While the cake is chilling, let's make the sauce. In a saucepan, combine 2 cups sliced strawberries, 2 tbsp sugar, and 1 tbsp lemon juice. Cook over medium heat for about 5 minutes until they soften and release their juices. Strain it through a fine mesh sieve, pressing the pulp to get all that goodness out and discarding the seeds.

8. Put that strained liquid back in the pan and whisk in 1/2 cup heavy cream and 1 tsp vanilla extract. Warm it gently—don't let it boil, dang! Just stir until it's smooth and glossy. Let it cool to room temperature, then chill it.

9. Once the cheesecake is fully chilled, carefully remove it from the pan and move it to a cake stand. I like to arrange fresh sliced strawberries in a pretty fan pattern on top. Drizzle over that cooled strawberry-vanilla sauce and let it swirl into the batter. Finish it off with a few whole berries for a little extra touch.

10. Now for the fun part! Serve your slices with a dusting of powdered sugar, a sprig of mint, or maybe a dollop of whipped cream if you're feeling fancy. Enjoy it right away or keep it chilled.

Nutrition per serving

520 kcal	7 g	34 g	38 g
Calories	Protein	Carbs	Fat

Tips & notes

- Ensure all filling ingredients are at room temperature to avoid lumps.
- Tapping the pan helps remove air bubbles for a smoother top.
- Keeping the oven door slightly ajar prevents the cheesecake from cracking.