

Treasure Barrel

Strawberry Cream Cheese Cheesecake

20 min Prep time	**45 min** Cook time	**1 h 5 min** Total time
12 Servings	**Medium** Difficulty	**American** Cuisine

Ingredients

For the Crust

- [ ] 1 ½ cups graham cracker crumbs (about 150 g)
- [ ] 1/3 cup granulated sugar (70 g)
- [ ] 6 tbsp unsalted butter, melted (85 g)

For the Cheesecake Filling

- [ ] 3 (8 oz) packages cream cheese, softened (680 g)
- [ ] 1 cup granulated sugar (200 g)
- [ ] 2 large eggs, room temperature
- [ ] 1 tsp vanilla extract
- [ ] ¾ cup sour cream, room temperature (190 g)
- [ ] ¼ cup heavy cream, room temperature (60 ml)

For the Strawberry Topping

- [ ] 2 cups fresh strawberries, sliced (about 300 g)
- [ ] 2 tbsp granulated sugar (25 g)
- [ ] 1 tsp lemon juice

Instructions

1. First things first, let's get the oven preheating to 325°F (163°C). Now, take your 9-inch springform pan and line it with a parchment paper half-circle that reaches about 1½ inches above the rim. I usually just lightly grease the rim and bottom with a bit of butter or non-stick spray so nothing sticks.

2. In a medium bowl, whisk together your graham cracker crumbs, sugar, and melted butter until everything is nicely coated. Press that crumb mixture firmly into your prepared pan to create a nice, even ½-inch crust. Pop it in the refrigerator for 10 minutes just to let it set.

3. Grab a large bowl and beat the softened cream cheese on medium speed. You're looking for it to be completely smooth and creamy. Gradually add in 1 cup of sugar and keep beating—maybe 3 to 4 minutes—until it's light and fluffy. Honestly, don't rush this part.

4. Now, add the eggs one at a time. Be sure to beat on low speed after each egg just until the liquid blends. You don't want to over-mix here, or you'll lose that smoothness. Stir in your vanilla, sour cream, and heavy cream until everything is fully combined.

5. Carefully pour that lovely batter over your chilled crust and smooth the top with a rubber spatula. Now, place the springform pan inside a larger roasting pan and add 2 inches of hot water. This water bath is what keeps the cheesecake from cracking.

6. Bake for 45 minutes. You'll know it's ready when the edges are set but the center still has a faint little wobble. Try not to open the oven door too often—temperature shock is the enemy here!

7. Once it's done, turn the oven down to 200°F (93°C). Just let the cheesecake cool right there in the oven, still in its water bath, for 1 hour. This gradual cooling is the secret to avoiding those pesky cracks.

8. Take the pan out of the water bath and let it cool to room temperature on a wire rack. Once it's cool, cover it with plastic wrap or foil and put it in the fridge for at least 4–6 hours—though, if you can wait overnight, the flavor really settles in.

9. While you wait, let's make the topping. Combine your sliced strawberries, 2 tbsp sugar, and lemon juice in a skillet. Sauté over medium heat for 4–5 minutes until the berries soften and release their juices. Let this cool to room temperature, then spread it evenly over your chilled cheesecake.

10. Put the finished cake back in the fridge for another 1–2 hours. When you're ready to serve, pop the springform, use a hot knife to get clean slices, and move it to your favorite plate.

Nutrition per serving

325 kcal	8 g	35 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- Make sure your cream cheese is truly softened to avoid lumps.
- The water bath is essential for a velvety, crack-free texture.
- Allowing the cake to set overnight makes a world of difference in the final consistency.