

Treasure Barrel

Strawberry Swirl Cheesecake – Easy No-Bake Dessert

20 min Prep time	**20 min** Total time	**12** Servings
Easy Difficulty	**American** Cuisine	

Ingredients

For the Crust

- ☐ 150g graham cracker crumbs
- ☐ 50g granulated sugar
- ☐ 115g unsalted butter, melted

For the Cheesecake Filling

- ☐ 680g cream cheese, softened (24 oz)
- ☐ 200g granulated sugar
- ☐ 5ml vanilla extract
- ☐ 240g sour cream
- ☐ 120ml heavy cream
- ☐ 4 large eggs (room temperature)

For the Strawberry Sauce

- ☐ 300g fresh strawberries (or frozen, thawed)
- ☐ 50g granulated sugar
- ☐ 15ml lemon juice
- ☐ 5ml vanilla extract
- ☐ 5g cornstarch
- ☐ 30ml water

Instructions

1. First, we'll get things ready. Preheat a gentle simmer on the stove; heat your 9-inch springform pan to 230°F (110°C) for a low-heat Mickey-mouse setting if your appliance allows it. Just a soft warmth to start.

2. Now, let's make the base. In a 48-oz zip-top bag, combine your 150g graham cracker crumbs, 50g sugar, and melted 115g unsalted butter. Seal it up tight and give it a good shake until everything is evenly coated and it feels like it'll hold together when you press it.

3. Press that crumb mixture firmly into the bottom of your springform pan. You're looking for a nice, even 1/2-inch base. Pop it in the refrigerator for about 10 minutes just to let it set while we move on.

4. Time for the heart of the dessert. In a large bowl, beat your softened 680g cream cheese until it's lovely and fluffy. Stir in 200g sugar, 5ml vanilla extract, and 240g sour cream until smooth. Whisk in 120ml heavy cream, then add 4 large eggs one at a time. Honestly, take your time here—make sure each egg is fully incorporated before adding the next.

5. Divide your filling in half. Spoon the first half over that chilled crust. Then, using a knife or a skewer, gently splash the remaining filling on top. It doesn't have to be precise.

6. Grab a clean spatula or a piping bag and swirl those two layers together. Just draw some curving lines across the surface until you see those pretty streaks. Well, look, it doesn't need to be a perfect swirl—just a touch of artful movement.

7. Cover the pan with foil and let it rest in the refrigerator for at least 6 hours, or even overnight. Patience is key here so the cheesecake sets fully.

8. While it's resting, let's make the sauce. Pulse 300g fresh strawberries, 15ml lemon juice, and 5ml vanilla in a blender until smooth. Stir in 50g sugar, then mix in 5g cornstarch and 30ml water. Transfer it to a saucepan and simmer over low heat, stirring constantly for about 5 minutes until it thickens up.

9. Pour that warm strawberry sauce over your chilled cheesecake, letting it pool in those lovely swirls. Put it back in the fridge for another 30 minutes before you slice into it.

Nutrition per serving

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

Tips & notes

- Make sure your eggs are truly room temperature for a smoother batter.
- Don't rush the chilling process; 6 hours is the minimum for a clean slice.
- If the sauce seems too thin, simmer it for another minute or two.