

Easy Cheesecake in a Loaf Pan - A Simple, Creamy Dessert Without the Fuss

Why This Loaf Pan Cheesecake Is a Game-Changer



OVEN
325°F

TIME
45 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

You'll Need

For the Crust: 1 1/2 cups graham cracker crumbs ...
1/2 cup melted butter:

For the Cheesecake Filling: 2 (8 oz) packages cream
cheese, softened 1/2 cup sugar 2 large eggs 1 tsp
vanilla extract:

For the Topping: 1 cup sour cream Optional
toppings: fruit compote, chocolate sauce, crushed
cookies, or fresh berries How I Make It (:

DIRECTIONS

1. Step-by-: Step)
2. Preheat and : Prep
3. I preheat the oven to
4. 325°F (160°C)
5. and lightly grease a loaf pan with butter or non-stick
spray. Lining the pan with parchment paper (with
overhang) also helps with easy removal later.
6. Make the : Crust
7. In a bowl, I mix the graham cracker crumbs with the
melted butter until the mixture resembles wet sand. I
press it firmly into the bottom of the pan, using the
back of a spoon to even it out. Then I set it aside
while I prepare the filling.
8. Make the : Filling
9. Using a hand mixer or stand mixer, I beat the softened
cream cheese and sugar together until smooth and
fluffy-no lumps! Then I beat in the eggs, one at a
time, followed by the vanilla extract. I don't
overmix, just enough to make the batter silky.
10. Assemble and : Bake
11. I pour the cream cheese filling over the crust and
smooth the top with a spatula. Then it goes into the
oven for
12. 40-45 minutes
13. , until the center is set but still slightly jiggly in
the middle. I don't open the oven while baking-it
helps prevent cracks.
14. Cool and : Chill
15. Once out of the oven, I let the cheesecake cool at
room temperature for about an hour. Then I refrigerate

it for at least

16. -overnight is even better for the perfect set.
17. Add the : Sour Cream Topping
18. Just before serving, I spread
19. 1 cup of sour cream
20. over the top. It adds a tangy, creamy finish that pairs beautifully with the sweetness of the cheesecake.
21. How I : Like to Serve It
22. This loaf pan cheesecake slices beautifully and makes 6-8 clean portions. Here's how I dress it up:
23. With fresh berries
24. and a drizzle of honey
25. With warm berry compote

SWAPS & NOTES

-smooth filling, buttery graham crust, and that sweet, tangy finish-without the traditional hassle.

You don't need any fancy equipment, just a standard loaf pan and a handful of ingredients.

Whether you're baking for a cozy night in, a small get-together, or just because cheesecake makes everything better, this recipe gives you maximum payoff with minimal effort.

Why This Loaf Pan Cheesecake Is a Game-Changer Here's why I keep coming back to this recipe: No springform, no stress : A loaf pan makes it easy to bake, slice, and store.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/easy-cheesecake-in-a-loaf-pan-a-simple-creamy-dessert-without-the-fuss/>