

Banana-Strawberry Cheesecake Fantasy: The Creamy Dessert I Can't Stop Making

Why This Cheesecake Is a Dessert Dream Come True



OVEN
325°F

TIME
60-70 min

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INGREDIENTS

You'll Need

For the Crust: 2 cups graham cracker crumbs % cup unsalted butter, melted:

DIRECTIONS

1. Step-by-: Step: How I Make My Cheesecake Fantasy
2. Preheat and : Prep
3. I start by preheating the oven to 325°F (160°C) and greasing a 9-inch springform pan. A light spray or a thin layer of butter does the trick.
4. Make the : Crust
5. In a mixing bowl, I stir together graham cracker crumbs and melted butter until the mixture resembles wet sand. Then I press it firmly into the bottom of the springform pan using the bottom of a glass. This crust doesn't need a pre-bake-just set it aside while I prepare the filling.
6. Mash the : Bananas
7. I mash three ripe bananas and mix them with lemon juice to prevent browning and to enhance the tangy flavor that pairs so well with the strawberries and cream cheese.
8. Mix the : Cheesecake Batter
9. In a large bowl, I beat the cream cheese and granulated sugar until smooth and fluffy. Then I add the eggs one at a time, mixing thoroughly after each addition. Next, I fold in the sour cream, vanilla extract, and flour until the batter is glossy and lump-free.
10. Add the : Fruit
11. Now comes the fun part. I gently fold in the banana mixture and the chopped strawberries. It's important not to overmix here-just enough to distribute everything evenly without breaking down the fruit.
12. Bake : Low and Slow

13. I pour the batter into the prepared crust and smooth the top. The cheesecake bakes for 60-70 minutes, or until the center is just slightly jiggly. I turn off the oven and let it cool inside with the door closed for another hour. This gradual cool-down helps prevent cracking.
14. Chill to : Perfection
15. Once the cheesecake reaches room temperature, I transfer it to the fridge to chill for at least 4 hours, but preferably overnight. This resting time is where the magic happens-it allows the flavors to meld and the texture to firm up into creamy perfection.
16. Serving : Tips and Finishing Touches
17. Before serving, I like to top it with a few extra sliced strawberries and a light dusting of powdered sugar. Sometimes, I'll even drizzle a bit of melted white chocolate or strawberry glaze for added flair. It cuts cleanly, looks elegant on a plate, and never fails to impress.
18. Tips for : Cheesecake Success
19. Use very ripe bananas.
20. Brown spots are a good thing-they mean sweetness and soft texture.
21. Room temperature ingredients are key.
22. Cream cheese, eggs, and sour cream should all be brought to room temp for a smooth batter.
23. Let it chill completely.
24. This isn't a dessert you want to rush. The longer it rests, the better the flavor and texture.
25. Avoid overmixing after adding the fruit.

SWAPS & NOTES

Here's why I keep coming back to it: Ripe bananas bring moisture and depth.

They add natural sweetness and a silky texture without overwhelming the cheesecake.

Their freshness cuts through the creaminess, balancing richness with a juicy pop.

The graham cracker crust is quick and no-fuss.

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

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