

Bright & Tangy: Perfect Lemon Cheesecake with Optional Topping

Creamy Lemon Cheesecake ?



OVEN
325°F

TIME
10 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

For the Crust:

1½ cups (150g) graham cracker crumbs
... cup (50g) granulated sugar
6 tbsp (85g) unsalted butter, melted

For the Cheesecake Filling:

24 oz (680g) cream cheese, room temperature
1 cup (200g) granulated sugar
3 large eggs
¾ cup (120ml) sour cream
... cup (60ml) fresh lemon juice
1 tbsp lemon zest
1 tsp vanilla extract

For the Lemon Topping (Optional):

¾ cup (120ml) fresh lemon juice
¾ cup (100g) granulated sugar
1 tbsp cornstarch
1 tbsp water
1 tsp lemon zest

DIRECTIONS

1. Preheat: Set your oven to 325°F (163°C). Lightly grease a 9-inch springform pan.
2. Make the : CrustMix graham cracker crumbs, sugar, and melted butter until evenly combined. Press firmly into the bottom of the pan.? Bake for 10 minutes, then set aside to cool.
3. Prepare the : FillingIn a large bowl, beat cream cheese and sugar until smooth and fluffy (about 2 minutes). Add eggs one at a time, mixing gently. Stir in sour cream, lemon juice, lemon zest, and vanilla.
4. Assemble and : BakePour the filling over the cooled crust. Tap the pan to release air bubbles.? Bake for 50-60 minutes, until the center is just slightly jiggly.
5. Cool : GraduallyTurn off the oven, crack the door, and let the cheesecake cool inside for 1 hour. Then, transfer to the fridge for at least 4 hours or overnight.
6. Optional : ToppingIn a saucepan, combine lemon juice, sugar, and zest. Separately, mix cornstarch with water, then stir into the saucepan.? Heat over medium, stirring, until thickened. Cool completely, then spread over the chilled cheesecake.

SWAPS & NOTES

: a buttery graham cracker crust, smooth and rich cream cheese filling, and a bold optional lemon topping that adds that extra sparkle.

Make it Lighter : Use low-fat cream cheese or Greek yogurt in

place of sour cream.

Top it Off : Not into lemon topping?
Add chocolate drizzle or fresh berries instead.

