

Pink Lemonade Cheesecake - A Sweet, Citrusy Summer Dream

Pink Lemonade Cheesecake ??



OVEN
325°F

TIME
10 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

For the Crust:

1 $\frac{1}{2}$ cups graham cracker crumbs

... cup granulated sugar

5 tbsp unsalted butter, melted

For the Cheesecake Filling:

16 oz cream cheese, softened

$\frac{1}{2}$ cup granulated sugar

2 large eggs

1 tsp vanilla extract

... cup fresh lemon juice

1 tbsp lemon zest

... cup pink lemonade concentrate (thawed)

... cup sour cream

A few drops of pink food coloring (optional)

For the Pink Lemonade Topping:

... cup pink lemonade concentrate

2 tbsp fresh lemon juice

1 tbsp cornstarch

2 tbsp water

1 tbsp unsalted butter

Swaps and Notes:

Crust: Use vanilla wafer or shortbread crumbs instead of graham crackers for a twist.

Food Coloring: Omit if you prefer a more natural, pale pink.

Cream Cheese: Full-fat works best for texture, but

reduced-fat can be used if needed.

Topping: Swap in raspberry puree or strawberry lemonade concentrate for a berry twist.

Step-by-Step Directions:

Step 1: Prep the Crust:

Preheat oven to 325°F (163°C). Grease a 9-inch springform pan.

In a bowl, mix graham cracker crumbs, sugar, and melted butter.

Press evenly into the bottom of the pan. Bake for 10 minutes, then set aside to cool.

Step 2: Make the Cheesecake Filling:

In a large bowl, beat cream cheese and sugar until smooth.

Add eggs one at a time, beating well after each.

Mix in vanilla, lemon juice, zest, pink lemonade concentrate, sour cream, and a few drops of food coloring if using.

Pour the filling over the cooled crust.

DIRECTIONS

1. Step 1: Prep the Crust: Preheat oven to 325°F (163°C). Grease a 9-inch springform pan.
2. In a bowl, mix graham cracker crumbs, sugar, and melted butter.
3. Press evenly into the bottom of the pan. Bake for 10 minutes, then set aside to cool.
4. Step 2: Make the Cheesecake Filling: In a large bowl, beat cream cheese and sugar until smooth.
5. Add eggs one at a time, beating well after each.
6. Mix in vanilla, lemon juice, zest, pink lemonade concentrate, sour cream, and a few drops of food coloring if using.
7. Pour the filling over the cooled crust.
8. Step 3: Bake: Bake for 40-45 minutes or until the center is just slightly jiggly.
9. Turn off the oven and let the cheesecake cool inside with the door cracked open for 15-20 minutes.
10. Remove and cool completely at room temperature, then chill for at least 4 hours.
11. Step 4: Make the Topping: In a saucepan, combine pink lemonade concentrate, lemon juice, and sugar over medium heat.
12. In a small bowl, mix cornstarch and water, then stir into the pan.
13. Simmer until the mixture thickens, about 2-3 minutes.
14. Remove from heat and stir in butter until glossy.
15. Cool slightly, then spread over the chilled cheesecake.
16. Tips for Success: Use room-temperature cream cheese for the smoothest filling.

17. Don't overbake-the center should still have a slight wobble when done.
18. Letting the cheesecake cool gradually helps prevent cracking.
19. Chill fully before slicing for the cleanest cuts and best flavor.
20. Serving Suggestions & Pairings: Pair this cheesecake with:
21. A glass of : Blueberry Lemonade or Rainbow Sangria
22. Fresh strawberries or raspberries on the side
23. Crushed graham cracker or lemon cookie crumbs sprinkled on top
24. As part of a dessert spread with : No-Bake Oreo Cream Pie or Caramel Apple Nachos
25. Storage and Leftover Tips: Store in the fridge for up to 5 days, covered tightly.

SWAPS & NOTES

and a pop of pink, this cheesecake delivers the perfect balance of sweet and tangy in every chilled slice.

Why I Love This Recipe This cheesecake is summer dessert perfection -rich, smooth, and infused with real lemon juice and pink lemonade concentrate for bold, vibrant flavor.

The pink lemonade topping sets it apart, adding a touch of elegance and whimsy that's ideal for birthdays, bridal showers, or any sunny occasion.

And while it looks fancy, it's surprisingly easy to make and holds up beautifully in the fridge for make-ahead magic.

TIPS FOR SUCCESS

Use room-temperature cream cheese for the smoothest filling.

Don't overbake-the center should still have a slight wobble when done.

Letting the cheesecake cool gradually helps prevent cracking.

Chill fully before slicing for the cleanest cuts and best flavor.

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

Original recipe: <https://chefmaniac.com/pink-lemonade-cheesecake-a-sweet-citrusy-summer-dream/>