

Lemon Cheesecake That Tastes Like Sunshine - Sweet, Tangy & Creamy

Lemon Cheesecake That Tastes Like Sunshine - Sweet, Tangy & Creamy



OVEN
325°F

TIME
10 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

For the Crust:

- 1 1/2 cups graham cracker crumbs
- 1/4 cup granulated sugar
- 5 tbsp unsalted butter, melted

For the Cheesecake Filling:

- 16 oz cream cheese, softened
- 1/2 cup granulated sugar
- 2 eggs
- 1 tsp vanilla extract
- 1/4 cup fresh lemon juice
- 1 tbsp lemon zest
- 1/4 cup sour cream

For the Lemon Topping:

- 1/4 cup fresh lemon juice
- 1 tbsp cornstarch
- 2 tbsp water
- 1 tbsp unsalted butter

Step-by-Step Directions:

Tips for the Best Lemon Cheesecake:

Room temp ingredients are key to a smooth filling-let your cream cheese and eggs sit out.

Don't overbake! A little jiggle in the middle means your cheesecake will finish setting as it cools.

For clean slices, dip your knife in warm water and wipe between cuts.

Want extra lemon punch? Add a bit more zest to the

topping or filling.

Serving Suggestions & Pairings:

Grasshopper Pie - for a minty, chocolatey contrast

No-Bake Oreo Cream Pie - rich, chocolaty, and perfect beside citrus

Easy Ice Cream Sandwich Cake - cool and playful, ideal for summer get-togethers

Or serve this cheesecake with fresh berries or a dusting of powdered sugar for a simple but elegant touch.

Storage & Make-Ahead Tips:

Fridge: Store covered in the fridge for up to 5 days.

Freeze: You can freeze individual slices (or the whole cheesecake) tightly wrapped for up to 2 months. Thaw overnight in the fridge before serving.

Make Ahead: You can make both the crust and cheesecake up to 2 days in advance. Just add the lemon topping the day you plan to serve.

More Desserts You'll Love:

Pumpkin Delight Dessert - silky, sweet layers with cozy spices

Easter Cookies Everyone Will Be Talking About - perfect for spring or any celebration

DIRECTIONS

1. **Preheat and Prep:**Preheat your oven to 325°F (163°C). Grease a 9-inch springform pan with butter or baking spray.
2. **Make the Crust:**In a bowl, combine graham cracker crumbs, sugar, and melted butter. Press the mixture evenly into the bottom of the pan. Bake for 10 minutes, then cool while you prepare the filling.
3. **Prepare the Cheesecake Filling:**In a large mixing bowl, beat the softened cream cheese and sugar until smooth. Add the eggs one at a time, mixing well after each. Stir in vanilla, lemon juice, lemon zest, and sour cream.
4. **Bake the Cheesecake:**Pour the filling over the cooled crust. Bake for 40-45 minutes. The center should be slightly jiggle but mostly set. Let it cool completely at room temperature.
5. **Make the Lemon Topping:**In a small saucepan, heat lemon juice and sugar over medium heat until the sugar dissolves. In a separate bowl, mix cornstarch with water, then whisk into the lemon mixture. Simmer until thickened. Remove from heat and stir in butter.
6. **Assemble and Chill:**Spread the lemon topping evenly over the cooled cheesecake. Cover and refrigerate for at least 4 hours (overnight is best!) before serving.
7. **Tips for the Best Lemon Cheesecake:** Room temp ingredients are key to a smooth filling-let your cream cheese and eggs sit out.
8. **Don't overbake!** A little jiggle in the middle means your cheesecake will finish setting as it cools.
9. **For clean slices,** dip your knife in warm water and wipe between cuts.

10. Want extra lemon punch? Add a bit more zest to the topping or filling.
11. Serving Suggestions & Pairings: This lemon cheesecake is a standout on its own, but you can elevate your dessert table even further with these perfect pairings:
 12. Grasshopper : Pie - for a minty, chocolatey contrast
 13. No-Bake : Oreo Cream Pie - rich, chocolatey, and perfect beside citrus
 14. Easy : Ice Cream Sandwich Cake - cool and playful, ideal for summer get-togethers
 15. Or serve this cheesecake with fresh berries or a dusting of powdered sugar for a simple but elegant touch.
16. Storage & Make-Ahead Tips: Fridge: Store covered in the fridge for up to 5 days.
17. Freeze: You can freeze individual slices (or the whole cheesecake) tightly wrapped for up to 2 months. Thaw overnight in the fridge before serving.
18. Make : Ahead: You can make both the crust and cheesecake up to 2 days in advance. Just add the lemon topping the day you plan to serve.
19. More Desserts You'll Love: Love no-bake, creamy, or citrus-kissed desserts? Here are some more gems:
20. Pumpkin : Delight Dessert - silky, sweet layers with cozy spices
21. Easter : Cookies Everyone Will Be Talking About - perfect for spring or any celebration
22. No-Bake : Oreo Cream Pie - chocolate + cream = heaven in a pie
23. Final Thoughts: Bright, creamy, and bursting with citrus, this Lemon Cheesecake is the dessert equivalent of sunshine. Whether you're serving it at brunch, a backyard barbecue, or just for yourself on a quiet afternoon-it's guaranteed to impress.
24. If you make this cheesecake, tag your photos and let me know how it turned out! I'd love to hear your twist-extra zest, berry garnish, or even a gingersnap crust?

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

Original recipe: <https://chefmaniac.com/lemon-cheesecake-that-tastes-like-sunshine-sweet-tangy-creamy/>