

Apricot Cheesecake - Creamy, Dreamy & Fruit-Topped Perfection

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OVEN
325°F

TIME
10 min

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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

For the Apricot Topping:

- 1 cup dried apricots, chopped
- 1/4 cup water
- 1/4 cup honey
- 1 tsp lemon juice

Step-by-Step Instructions:

- 1 Make the Crust:
- 2 Make the Cheesecake Filling:
- 3 Bake the Cheesecake:
- 4 Make the Apricot Topping:
- 5 Assemble & Chill:

Tips for Success:

Soften the cream cheese fully before mixing-it ensures a smooth filling.

Use good quality dried apricots for the best flavor and texture.

Let the cheesecake cool gradually to avoid cracks.

Want a smoother topping? Pulse the apricots briefly in a blender for a more jam-like consistency.

Serving Suggestions & Pairings:

A frosty treat like Ice Cream Sandwich Cake

A whimsical bite like Easter Cookies Everyone Will Be Talking About

A chocolatey contrast like No-Bake Oreo Cream Pie

Or a seasonal pairing with Pumpkin Delight Dessert for fall gatherings

Storage & Make-Ahead Tips:

Fridge: Store covered for up to 4-5 days.

Freezer: You can freeze this cheesecake (without topping) for up to 2 months. Add the apricot layer after thawing for best texture.

Make Ahead: Prepare the cheesecake and topping a day ahead for easy entertaining.

More Cheesecake & Creamy Dessert Favorites:

DIRECTIONS

1. **Make the Crust:** Preheat your oven to 325°F (163°C). Grease a 9-inch springform pan. In a bowl, mix graham cracker crumbs, sugar, and melted butter until evenly combined. Press the mixture firmly into the bottom of the pan. Bake for 10 minutes, then remove from oven and cool.
2. **Make the Cheesecake Filling:** In a large mixing bowl, beat softened cream cheese and sugar until creamy and lump-free. Add eggs one at a time, beating well after each addition. Stir in vanilla extract.
3. **Bake the Cheesecake:** Pour the cream cheese mixture over the cooled crust. Bake for 35-40 minutes, or until the center is just slightly jiggly. Let the cheesecake cool completely at room temperature before chilling.
4. **Make the Apricot Topping:** In a saucepan, combine chopped apricots, water, honey, and lemon juice. Simmer over medium heat for 10-15 minutes until the apricots soften and the liquid thickens slightly. Let cool.
5. **Assemble & Chill:** Once the cheesecake has cooled, spread the apricot topping evenly over the surface. Refrigerate for at least 4 hours (or overnight) to fully set.
6. **Tips for Success:** Soften the cream cheese fully before mixing—it ensures a smooth filling.
7. Use good quality dried apricots for the best flavor and texture.
8. Let the cheesecake cool gradually to avoid cracks.
9. Want a smoother topping? Pulse the apricots briefly in a blender for a more jam-like consistency.

10. **Serving Suggestions & Pairings:** This cheesecake shines all on its own, but you can make it part of a beautiful dessert spread with:
 11. A frosty treat like : Ice Cream Sandwich Cake
 12. A whimsical bite like : Easter Cookies Everyone Will Be Talking About
 13. A chocolatey contrast like : No-Bake Oreo Cream Pie
 14. Or a seasonal pairing with : Pumpkin Delight Dessert for fall gatherings
15. **Storage & Make-Ahead Tips:** Fridge: Store covered for up to 4-5 days.
16. **Freezer:** You can freeze this cheesecake (without topping) for up to 2 months. Add the apricot layer after thawing for best texture.
17. **Make : Ahead:** Prepare the cheesecake and topping a day ahead for easy entertaining.
18. **More Cheesecake & Creamy Dessert Favorites:** Love creamy textures and fruit-forward flavor? Try:
 19. Grasshopper : Pie - for a cool, minty contrast
 20. Pumpkin : Delight Dessert - for layered fall flavors
 21. No-Bake : Oreo Cream Pie - creamy meets crunchy with effortless prep
 22. **Final Thoughts:** Sweet, creamy, and bursting with fruity charm, this Apricot Cheesecake is the kind of dessert that feels both nostalgic and refreshing. The honeyed apricot topping adds elegance and warmth, making it perfect for both cozy gatherings and bright summer days.
23. If you bake it, I'd love to hear how it turned out! Share your creation, drop a comment, and follow along at ChefManiac for more dreamy desserts made simple.

TIPS FOR SUCCESS

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

Original recipe: <https://chefmaniac.com/apricot-cheesecake-creamy-dreamy-fruit-topped-perfection/>