

Red Velvet Strawberry Cheesecake - A Luscious Dessert Mashup That Steals the Show

Red Velvet Strawberry Cheesecake - A Decadent Dessert with a Showstopping Twist



OVEN
325°F

TIME
10 min

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INGREDIENTS

For the Crust:

1⁰⁰/₁₀₀ cups red velvet cake crumbs (from about ⁰⁰/₁₀₀ a red velvet cake)

⁰⁰/₁₀₀ cup finely crushed graham crackers

... cup granulated sugar

⁰⁰/₁₀₀ cup unsalted butter, melted

For the Cheesecake Filling:

4 cups softened cream cheese

1 cup granulated sugar

1 tsp vanilla extract

3 large eggs

1 cup sour cream

⁰⁰/₁₀₀ cup heavy cream

For the Topping:

... cup powdered sugar

⁰⁰/₁₀₀ cup heavy cream (for whipped topping)

1⁰⁰/₁₀₀ cups fresh strawberries, sliced

2 tbsp strawberry jam or preserves

Step-by-Step Instructions:

1 Prepare the Crust:

Preheat oven to 325°F (163°C).

Mix red velvet crumbs, graham cracker crumbs, sugar, and melted butter in a bowl until evenly combined.

Press into the bottom of a 9-inch springform pan.

Bake for 10 minutes, then remove and let cool.

2 Make the Cheesecake Batter:

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

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

Stir in vanilla extract, then add sour cream and heavy cream.

Mix until the batter is smooth and creamy.

3 Bake the Cheesecake:

Pour batter over the cooled crust.

Bake for 50-60 minutes, until the center is set but still slightly jiggly.

Turn off oven, crack the door, and let cheesecake cool inside for 1 hour.

4 Chill:

Remove and refrigerate for at least 4 hours or overnight for best results.

5 Whip and Top:

DIRECTIONS

1. Prepare the Crust: Preheat oven to 325°F (163°C).
2. Mix red velvet crumbs, graham cracker crumbs, sugar, and melted butter in a bowl until evenly combined.
3. Press into the bottom of a 9-inch springform pan.
4. Bake for 10 minutes, then remove and let cool.
5. Make the Cheesecake Batter: In a large bowl, beat cream cheese and granulated sugar until smooth.
6. Add eggs one at a time, mixing well after each.
7. Stir in vanilla extract, then add sour cream and heavy cream.
8. Mix until the batter is smooth and creamy.
9. Bake the Cheesecake: Pour batter over the cooled crust.
10. Bake for 50-60 minutes, until the center is set but still slightly jiggly.
11. Turn off oven, crack the door, and let cheesecake cool inside for 1 hour.
12. Chill: Remove and refrigerate for at least 4 hours or overnight for best results.
13. Whip and Top: Beat heavy cream and powdered sugar until stiff peaks form.
14. Spread or pipe whipped cream over the chilled cheesecake.
15. Arrange sliced strawberries on top.
16. Warm the strawberry jam slightly and drizzle over strawberries for a glossy finish.
17. Slice and Serve: Serve chilled for the best texture and flavor.

18. Tips for Success: Use room temperature cream cheese for the smoothest filling.
19. Don't overmix after adding eggs-just enough to incorporate.
20. Let the cheesecake cool slowly to prevent cracking.
21. Want extra red velvet flavor? Add a thin layer of cake beneath the crust!
22. Serving Suggestions & Pairings: This cheesecake is the star of any dessert table, but it pairs perfectly with:
 23. A glass of sparkling wine or a sweet white like Moscato
 24. A coffee or espresso for a rich, post-dinner treat
 25. A side of : No-Bake Oreo Cream Pie for contrast

TIPS FOR SUCCESS

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Add a thin layer of cake beneath the crust!

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

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