

Banana-Strawberry Cheesecake Fantasy - A Fruity, Creamy Dessert Dream

Looking to impress at your next gathering or satisfy your ultimate sweet tooth? Enter the



OVEN
350°F

TIME
10 min

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INGREDIENTS

For the Crust:

1½ cups graham cracker crumbs

... cup granulated sugar

¾ cup unsalted butter, melted

For the Cheesecake Layer:

16 oz cream cheese, softened

¾ cup granulated sugar

2 large eggs, room temperature

1 teaspoon vanilla extract

For the Banana Layer:

2 large ripe bananas, mashed

1 tablespoon lemon juice

For the Strawberry Topping:

2 cups fresh strawberries, sliced

1 teaspoon cornstarch dissolved in 2 tablespoons water

DIRECTIONS

1. Prepare the Crust:: Preheat oven to 350°F (175°C).
2. Mix graham cracker crumbs, sugar, and melted butter in a bowl.
3. Press mixture firmly into the bottom of a 9-inch springform pan.
4. Bake for 10 minutes, then set aside to cool.
5. Make the Cheesecake Layer:: In a large bowl, beat cream cheese and sugar until smooth.
6. Add eggs one at a time, beating after each addition.
7. Mix in vanilla extract and set aside.
8. Prepare the Banana Layer:: In a separate bowl, mash bananas with lemon juice and sugar.
9. Stir until smooth and well-combined.
10. Assemble the Cheesecake:: Spread the banana mixture evenly over the cooled crust.
11. Gently pour the cheesecake batter over the banana layer and smooth the top.
12. Bake:: Bake for 40-45 minutes until the edges are set and center is slightly jiggly.
13. Let cool completely at room temperature.
14. Prepare the Strawberry Topping:: In a saucepan, combine strawberries and sugar over medium heat.
15. Cook for 5 minutes until juices release.
16. Stir in dissolved cornstarch and cook 2-3 more minutes until thickened.
17. Let cool completely.
18. Final Assembly:: Once cheesecake has cooled, spread the strawberry topping evenly on top.
19. Chill in the refrigerator for at least 4 hours,

preferably overnight.

SWAPS & NOTES

Crust : Try crushed vanilla wafers or digestive biscuits for a twist.

Cheese : Mascarpone can sub for cream cheese for a more Italian-style texture.

Fruit : Use frozen strawberries (thawed) if fresh ones aren't in season.

Topping idea : Add a drizzle of white chocolate or a sprinkle of toasted coconut on top.

TIPS FOR SUCCESS

Room temperature ingredients = smooth, lump-free batter.

Don't overbake : Center should still jiggle slightly when done.

Cool slowly : Prevent cracking by allowing cheesecake to cool gradually.

Make ahead : Best flavor and texture come after a night in the fridge.

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

Original recipe: <https://chefmaniac.com/banana-strawberry-cheesecake-fantasy-a-fruity-creamy-dessert-dream/>