

Strawberry Swirl Cheesecake - Creamy, Tangy, and Totally Irresistible

Creamy, rich, and ribboned with sweet-tart strawberry compote, this



OVEN
350°F

TIME
12 min

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INGREDIENTS

For the Strawberry Swirl:

- 1 pound fresh strawberries, hulled and quartered
- 2 tablespoons granulated sugar
- 1½ tablespoons fresh lemon juice
- 1 tablespoon water
- 2 teaspoons cornstarch

For the Graham Cracker Crust:

- 1½ cups graham cracker crumbs
- ... cup granulated sugar
- ... teaspoon kosher salt
- 5 tablespoons unsalted butter, melted

For the Cheesecake Filling:

- 24 oz (three 8-oz blocks) cream cheese, room temperature
- ¾ cup granulated sugar
- ¾ cup sour cream, room temperature
- 1 tablespoon pure vanilla extract
- 2 large eggs, room temperature

DIRECTIONS

1. Make the Strawberry Swirl:: In a saucepan, combine strawberries, sugar, and lemon juice.
2. Cook over medium heat, stirring occasionally, until strawberries are soft and jammy (8-12 minutes).
3. In a small bowl, mix water and cornstarch to form a slurry.
4. Stir slurry into the strawberry mixture. Cook for 1-2 minutes until thickened.
5. Remove from heat and cool to room temperature. Then blend or mash to desired smoothness.
6. Make the Crust:: Preheat oven to 350°F (175°C).
7. In a bowl, mix graham cracker crumbs, sugar, and salt. Stir in melted butter until evenly moistened.
8. Press mixture into bottom of a 9-inch springform pan.
9. Bake for 8-10 minutes, then cool while preparing filling.
10. Prepare the Filling:: Beat cream cheese until smooth and fluffy.
11. Add sugar, sour cream, vanilla, and salt. Mix well.
12. Add eggs one at a time, mixing just until combined (do not overmix).
13. Assemble and Bake:: Pour filling over cooled crust.
14. Drop spoonfuls of strawberry sauce on top and swirl gently with a knife.
15. Bake at 325°F for 45-55 minutes, until edges are set and center is slightly jiggly.
16. Cool at room temperature for 1 hour, then refrigerate for at least 6 hours or overnight.

SWAPS & NOTES

and Swaps Graham crackers : Use gluten-free grahams if needed.

Fruit variation : Try raspberry or blueberry for a different swirl.

Make ahead : This cheesecake is best chilled overnight-perfect for prepping in advance.

Double the strawberry sauce for serving on the side. ???
Step-by-Step Instructions 1 Make the Strawberry Swirl: In a saucepan, combine strawberries , sugar , and lemon juice .

TIPS FOR SUCCESS

Use room temperature ingredients for a smooth batter.

Don't overmix the eggs-this keeps the cheesecake from cracking.

Water bath optional : Helps prevent cracks and gives an ultra-creamy texture.

Chill thoroughly before slicing for clean, neat cuts.

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

Original recipe: <https://chefmaniac.com/strawberry-swirl-cheesecake-creamy-tangy-and-totally-irresistible/>