Silky Cheesecake with a Caramelized Sugar Crust - CrŁme BrßlØe Style

shatteringly crisp sugar crust

OVEN	TIME	PRINT	SAVE
325℉	4 min	Recipe Card	PDF

INGREDIENTS

For the Crust:

2 cups (200g) graham cracker crumbs

‰ cup (113g) unsalted butter, melted ?

For the Cheesecake Filling:

4 packages (32 oz / 900g) cream cheese, softened

1 cup (200g) granulated sugar

4 large eggs ?

1 cup (240g) sour cream

1 tsp vanilla extract

For the Topping:

‰ cup (100g) granulated sugar (for caramelizing)

DIRECTIONS

1. Preheat the Oven: Preheat to 325℉ (160℃).Wrap your springform pan in foil to prevent leaks and prep a water bath if desired for a smoother texture.
2. Make the Crust: In a bowl, mix graham cracker crumbs with melted butter.Press evenly into the bottom of a greased springform pan.Set aside.
3. Mix the Cheesecake Filling: In a large bowl, beat cream cheese until smooth.Add sugar, then mix in eggs one at a time, followed by sour cream and vanilla.Mix until just combined and creamy-avoid overbeating to reduce cracking.
4. Assemble and Bake: Pour the filling over the crust and smooth the top.Bake for 1 hour, or until the center is just set but still slightly jiggly.Turn off the oven, crack the door, and let the cheesecake sit for 1 hour.
5. Chill: Remove the cheesecake and cool to room temperature.Refrigerate for at least 4 hours, or overnight for best results.
6. Caramelize the Top: Before serving, evenly sprinkle ‰ cup granulated sugar over the top.Use a kitchen torch to melt and caramelize the sugar until golden and crisp.(Alternatively, broil for 2-4 minutes-but watch carefully!)
7. Serve: Let the sugar set for a minute, then slice and serve.Pair with fresh berries, whipped cream, or a drizzle of caramel.

TIPS FOR SUCCESS

Use room temp cream cheese for a smooth filling.

Tap the pan before baking to release air bubbles.

Avoid overbaking -a slight jiggle in the center is perfect.

Torch just before serving for the best texture and crack.

More recipes: ChefManiac.com

Original recipe: https://chefmaniac.com/silky-cheesecake-with-a-caramelized-sugar-crust-creme-brulee-style/