

Creamy Strawberry Red Velvet Cheesecake That'll Steal the Show

Red Velvet Strawberry Cheesecake



OVEN
325°F

TIME
10 min

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INGREDIENTS

For the Red Velvet Crust:

1 $\frac{1}{2}$ cups crushed red velvet cake or red velvet Oreo cookies

... cup melted butter

For the Cheesecake Filling:

16 oz (2 packages) cream cheese, softened

$\frac{3}{4}$ cup granulated sugar

2 large eggs

1 tsp vanilla extract

$\frac{1}{2}$ cup sour cream

... cup heavy cream

1 tbsp cornstarch (or flour)

For the Strawberry Topping:

1 $\frac{1}{2}$ cups fresh strawberries, sliced

... cup sugar

1 tbsp lemon juice

1 tbsp cornstarch, mixed with 2 tbsp water

DIRECTIONS

1. Step 1: Prepare the Red Velvet Crust: Preheat oven to 325°F (163°C).
2. Combine the crushed red velvet cake or cookies with melted butter.
3. Press firmly into the bottom of a springform pan.
4. Bake for 10 minutes, then let cool.
5. Step 2: Make the Cheesecake Filling: In a large bowl, beat cream cheese and sugar until smooth.
6. Add eggs one at a time, mixing after each.
7. Stir in vanilla, sour cream, and heavy cream.
8. Add cornstarch and beat until smooth.
9. Pour the batter over the cooled crust and smooth the top.
10. Step 3: Bake the Cheesecake: Place springform pan in a larger baking dish.
11. Add hot water to the outer dish halfway up (water bath method).
12. Bake for 45-50 minutes, until edges are set and center is slightly jiggly.
13. Turn off oven, leave door slightly open, and rest cheesecake inside for 1 hour.
14. Cool completely, then refrigerate at least 4 hours or overnight.
15. Step 4: Prepare the Strawberry Topping: In a saucepan, combine strawberries, sugar, and lemon juice.
16. Cook over medium heat until juices are released.
17. Stir in cornstarch slurry, simmer until thickened.
18. Let cool completely.
19. Step 5: Assemble and Serve: Remove cheesecake from

springform pan and place on a serving plate.

20. Spoon the strawberry topping generously over the cheesecake.
21. Garnish with extra strawberries or whipped cream if desired.

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

Original recipe: <https://chefmaniac.com/creamy-strawberry-red-velvet-cheesecake-thatll-steal-the-show/>