

Strawberry-Topped Cheesecake That's Silky, Sweet, and Irresistible

Classic Strawberry Cheesecake ??



OVEN
325°F

TIME
8 min

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INGREDIENTS

For the Crust:

2 cups graham cracker crumbs

¼ cup melted butter

¼ cup granulated sugar

For the Cheesecake Filling:

3 (8 oz) blocks cream cheese, softened

1 cup granulated sugar

1 tsp vanilla extract

3 large eggs

¼ cup sour cream

For the Strawberry Topping:

2 cups fresh strawberries, halved

¼ cup strawberry preserves

2 tbsp water

For Garnish:

Whipped cream

Extra strawberries

Ingredient Notes & Swaps:

Cream Cheese: Always use full-fat blocks (not whipped or tub-style) for best texture.

Crust: You can sub in vanilla wafers or even chocolate cookies if you're feeling adventurous.

Preserves: Seedless strawberry jam works well if you don't have preserves on hand.

Add Lemon Zest: For a citrusy pop, add 1 tsp lemon zest to the filling.

Instructions ???:

1 Prepare the Crust:

2 Make the Cheesecake Filling:

3 Bake the Cheesecake:

4 Prepare the Strawberry Topping:

5 Decorate & Serve:

Pro Tips for Perfect Cheesecake:

Avoid Overmixing: This can cause cracks. Mix just until everything is combined.

Room Temp Ingredients: Ensure your cream cheese, eggs, and sour cream are at room temperature for a smooth filling.

Use a Water Bath (Optional): Helps maintain even baking and prevents cracking.

Serving Suggestions & Pairings:

Sip it with Blueberry Lemonade for a bright, summery contrast.

Add a playful dessert board with Brownie Batter Dip or No-Bake Monster Cookie Energy Balls.

DIRECTIONS

1. Prepare the Crust: Preheat oven to 325°F (160°C). In a bowl, mix graham cracker crumbs, melted butter, and sugar. Press into the bottom of a 9-inch springform pan. Bake for 8 minutes, then let cool while you make the filling.
2. Make the Cheesecake Filling: In a large bowl, beat softened cream cheese and sugar until smooth. Add vanilla extract. Mix in the eggs one at a time, ensuring each is fully incorporated before adding the next. Gently fold in the sour cream. Pour the filling over the cooled crust and smooth the top.
3. Bake the Cheesecake: Bake at 325°F for 50-55 minutes. The center should be slightly jiggly when gently shaken. Turn off the oven and let the cheesecake sit inside with the door slightly ajar for 1 hour. Remove, then refrigerate for at least 4 hours—preferably overnight—for perfect texture.
4. Prepare the Strawberry Topping: In a saucepan, warm strawberry preserves and water over low heat until smooth and glossy. Arrange fresh strawberries over the chilled cheesecake. Spoon the glaze over the berries.
5. Decorate & Serve: Pipe whipped cream around the edge for a beautiful finish. Chill for another 30 minutes before slicing and serving.
6. Pro Tips for Perfect Cheesecake: Avoid Overmixing: This can cause cracks. Mix just until everything is combined.
7. Room : Temp Ingredients: Ensure your cream cheese, eggs, and sour cream are at room temperature for a smooth filling.

8. Use a : Water Bath (Optional): Helps maintain even baking and prevents cracking.
9. Serving Suggestions & Pairings: This cheesecake shines on its own, but it's even better with the right accompaniments:
10. Sip it with : Blueberry Lemonade for a bright, summery contrast.
11. Add a playful dessert board with : Brownie Batter Dip or No-Bake Monster Cookie Energy Balls.
12. Offer bite-sized options like : Chocolate Chip Cookie Bites for variety.
13. Storage Tips: Refrigerator: Store tightly covered in the fridge for up to 5 days.
14. Freezer: Wrap individual slices in plastic wrap and foil, then freeze for up to 2 months.
15. Thawing: Thaw in the refrigerator overnight before serving.
16. More Recipes You'll Love: If you're loving this strawberry cheesecake, check out these other sweet treats:
17. Pumpkin : Delight Dessert - light, creamy, and no-bake!
18. Chocolate : Chip Cookie Bites - easy and snackable
19. Brownie : Batter Dip - your spoon's new best friend
20. Final Thoughts: This Classic Strawberry Cheesecake is the kind of dessert that turns any occasion into something memorable. With its buttery crust, rich filling, and glistening strawberry top, it's a crowd-pleaser that looks as impressive as it tastes. Chill it, slice it, and watch the compliments roll in.

SWAPS & NOTES

& Swaps Cream Cheese: Always use full-fat blocks (not whipped or tub-style) for best texture.

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

Original recipe: <https://chefmaniac.com/strawberry-topped-cheesecake-thats-silky-sweet-and-irresistible/>