

Easy Cheesecake in a Loaf Pan - No Springform Needed!

Who says you need a springform pan or water bath to enjoy a decadent cheesecake? This



OVEN
325°F

TIME
45 min

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INGREDIENTS

For the Crust:

1 ½ cups graham cracker crumbs

... cup melted butter

For the Cheesecake Filling:

2 packages (8 oz each) cream cheese, softened

¾ cup granulated sugar

2 eggs

1 tsp vanilla extract

For the Topping:

1 cup sour cream

Instructions:

1. Preheat and Prep:

Preheat oven to 325°F (160°C).

Lightly grease a loaf pan or line it with parchment paper.

2. Make the Crust:

In a small bowl, mix graham cracker crumbs and melted butter until combined.

Press mixture evenly into the bottom of the prepared loaf pan to form a firm base.

3. Prepare the Filling:

In a mixing bowl, beat the cream cheese and sugar until smooth and fluffy.

Add the eggs one at a time, beating well after each addition.

Mix in the vanilla extract until fully incorporated.

4. Bake:

Pour the cheesecake mixture over the crust and smooth the top.

Bake for 40-45 minutes, or until the center is just set and slightly wobbly.

5. Cool and Chill:

Let the cheesecake cool completely in the pan.

Spread the sour cream evenly on top.

Refrigerate for at least 4 hours or overnight for best results.

6. Serve:

Slice into thick, creamy bars and serve chilled.

Add toppings if desired!

Tips for Success:

Room Temperature Cream Cheese: Ensures a smooth, lump-free batter.

Don't Overbake: The center should have a slight jiggle; it will firm up as it chills.

Use Parchment Paper: For easy removal and clean slicing.

Optional Add-ins: Stir in lemon zest, swirl with raspberry jam, or fold in mini chocolate chips.

DIRECTIONS

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18. Serving Suggestions and Pairings: Top your cheesecake with:
19. Fresh berries or coconut flakes like these
20. A drizzle of chocolate or caramel
21. A swirl of fruit preserves before baking
22. A spoonful of crushed no-bake : Oreo crust as a twist on the crust
23. Pair it with a chilled glass of : Rainbow Sangria or a cup of dark roast coffee for a balanced dessert experience.
24. Storage & Leftovers: Fridge: Store covered in the refrigerator for up to 5 days.
25. Freezer: Slice and freeze individual pieces for up to 1 month. Thaw in the fridge before enjoying.

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

Original recipe: <https://chefmaniac.com/easy-cheesecake-in-a-loaf-pan-no-springform-needed/>