

Creamy Banana Cheesecake - A Luscious Twist on a Classic Dessert

Creamy Banana Cheesecake ???



OVEN
325°F

TIME
60 min

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INGREDIENTS

For the Crust:

2 cups crushed graham crackers

$\frac{1}{4}$ cup melted butter

For the Filling:

24 oz cream cheese, softened

1 cup granulated sugar

3 ripe bananas, mashed

3 large eggs

1 teaspoon vanilla extract

$\frac{1}{2}$ teaspoon ground cinnamon

Topping:

Fresh banana slices, for garnish

DIRECTIONS

1. Prepare the Crust: Preheat your oven to 325°F (163°C). Mix crushed graham crackers with melted butter until it resembles wet sand. Press the mixture firmly into the base of a greased 9-inch springform pan. Set aside.
2. Make the Filling: In a large bowl, beat cream cheese and sugar together until smooth and creamy. Add the mashed bananas, eggs, vanilla, and cinnamon. Mix just until combined—don't overbeat.
3. Assemble and Bake: Pour the filling over the crust and smooth the top with a spatula. Bake for 55-60 minutes, or until the center is just set and barely jiggles. Turn off the oven, crack the door, and let the cheesecake sit for 30 minutes. Remove and let cool completely at room temperature.
4. Chill and Top: Cover and refrigerate for at least 4 hours, preferably overnight. Top with fresh banana slices just before serving.

SWAPS & NOTES

& Swaps Cream cheese: Full-fat works best for a dense, creamy texture.

Bananas: Use very ripe bananas with brown spots for maximum flavor.

Cinnamon: Optional—but adds a warm background note that complements the bananas beautifully.

Crust twist: Swap graham crackers for vanilla wafers or digestive biscuits if preferred. ??? Instructions 1.

TIPS FOR SUCCESS

Room temp cream cheese and eggs ensure a smooth, lump-free batter.

Don't overmix once eggs are added-this prevents cracking.

Cool gradually -abrupt temperature changes can lead to surface cracks.

Add banana slices last-minute to prevent browning, or brush with lemon juice. ?

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

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