

Luscious Lemon-Lime Cherry Pistachio Cheesecake - A Zesty, Elegant Treat

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OVEN
325°F

TIME
12 min

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INGREDIENTS

For the Crust:

- 1½ cups graham cracker crumbs
- ... cup granulated sugar
- ¾ cup unsalted butter, melted
- ... cup chopped pistachios

For the Cheesecake Filling:

- 16 oz cream cheese, softened
- 1 cup sour cream
- ¾ cup granulated sugar
- 3 large eggs
- 1 tbsp fresh lemon juice
- 1 tbsp fresh lime juice
- Zest of 1 lemon
- Zest of 1 lime
- 1 tsp vanilla extract
- ¾ cup cherry puree (fresh or frozen cherries blended and strained)

For the Topping:

- 1 cup fresh cherries, pitted and halved
- ... cup cherry preserves or jam

Instructions:

1. Prepare the Crust:
2. Make the Filling:
3. Bake:
4. Make the Topping:

5. Assemble and Serve:

Tips for Success:

Use a water bath for ultra-smooth cheesecake texture.

Let all ingredients come to room temperature for a creamier filling.

Don't overmix after adding eggs-this keeps the filling from cracking.

Try other fruit purees like raspberry or blueberry if you want to mix it up.

Serving Suggestions & Pairings:

Spring or summer parties

Elegant dinners and holiday spreads

Pairing with a refreshing drink like Blueberry Lemonade

Pumpkin Delight Dessert - great no-bake option

DIRECTIONS

1. Prepare the Crust: Preheat your oven to 325°F (163°C). Grease a 9-inch springform pan.
2. In a bowl, combine graham cracker crumbs, sugar, melted butter, and chopped pistachios. Press firmly into the bottom of the pan. Bake for 10-12 minutes, then cool completely.
3. Make the Filling: In a large mixing bowl, beat cream cheese and sour cream until smooth. Add sugar and beat until fully combined.
4. Add the eggs one at a time, mixing well after each addition. Stir in the lemon juice, lime juice, zest, and vanilla extract.
5. Gently swirl in the cherry puree with a spatula or knife to create a marbled effect.
6. Bake: Pour the batter over the cooled crust and smooth the top.
7. Bake for 45-50 minutes, until the edges are set and the center slightly jiggles. Turn off the oven and let the cheesecake rest inside with the door ajar for 1 hour.
8. Transfer to the fridge and chill for at least 4 hours, preferably overnight.
9. Make the Topping: In a small saucepan over low heat, combine the cherry halves and preserves. Cook for 5-7 minutes, stirring gently, until thickened. Let cool completely.
10. Assemble and Serve: Spread or spoon the cherry topping over the chilled cheesecake. Sprinkle with chopped pistachios just before serving for extra crunch and color.

11. Tips for Success: Use a water bath for ultra-smooth cheesecake texture.
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14. Try other fruit purees like raspberry or blueberry if you want to mix it up.
15. Serving Suggestions & Pairings: This dessert is perfect for:
16. Spring or summer parties
17. Elegant dinners and holiday spreads
18. Pairing with a refreshing drink like : Blueberry Lemonade
19. And if you're into more creative or easy-bake desserts, try these:
20. Pumpkin : Delight Dessert - great no-bake option
21. Oreo : Cream Pie - a chocolatey crowd-pleaser
22. Chocolate : Chip Cookie Dough Brownie Bombs - for when you want over-the-top indulgence
23. Caramel : Apple Pie Cookies - perfect for fall
24. Easy : Coconut Macaroons - quick and chewy delight
25. Storage & Leftovers: Fridge: Store in the refrigerator for up to 5 days, covered.

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

Original recipe: <https://chefmaniac.com/luscious-lemon-lime-cherry-pistachio-cheesecake-a-zesty-elegant-treat/>