

## Fresh Fruit Cheesecake - Creamy, Colorful & Perfect for Any Occasion

Fresh Fruit Cheesecake ???



**OVEN**  
**325°F**

**TIME**  
**10 min**

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### INGREDIENTS

For the Crust:

1 1/2 cups graham cracker crumbs

1/4 cup granulated sugar

1/4 cup unsalted butter, melted

For the Cheesecake Filling:

2 (8-ounce) packages cream cheese, softened

2/3 cup granulated sugar

2 large eggs

1 teaspoon vanilla extract

1/2 cup sour cream

1 tablespoon lemon juice

For the Topping:

1 cup fresh strawberries, hulled and sliced

1 cup fresh blueberries

1 cup fresh raspberries

2 medium peaches, peeled, pitted, and sliced

2 tablespoons apricot jam (optional, for glaze)

### DIRECTIONS

1. Prepare the Crust: Preheat your oven to 325°F (165°C) and grease a 9-inch springform pan.
2. In a bowl, mix graham cracker crumbs, sugar, and melted butter. Press firmly into the bottom of the pan to form a crust. Bake for 10 minutes, then set aside to cool.
3. Make the Cheesecake Filling: In a large bowl, beat cream cheese until smooth. Add sugar and vanilla, beating until well combined. Add eggs one at a time, beating after each addition. Stir in sour cream and lemon juice.
4. Bake the Cheesecake: Pour the filling over the cooled crust. Bake for 45-50 minutes, until the center is just set. Turn off the oven, crack the door, and let it cool for 30 minutes inside. Then cool completely at room temp.
5. Chill and Top: Refrigerate the cheesecake for at least 2 hours (overnight is even better). When ready to serve, top with strawberries, blueberries, raspberries, and peaches. Brush lightly with warmed apricot jam for a glossy finish, if desired.

### TIPS FOR SUCCESS

Use room-temperature cream cheese for the smoothest filling.

Chill thoroughly to set and develop flavor.

Arrange fruit in concentric circles for a beautiful, bakery-style presentation.

If peaches aren't in season, substitute with mango slices or omit.

