

## Strawberry Lemon Cheesecake - A Bright and Zesty Dessert Delight

If there's one dessert that screams sunshine on a plate, it's this



**OVEN**  
**325°F**

**TIME**  
**20 min**

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### INGREDIENTS

For the Crust:

- 1 ½ cups graham cracker crumbs
- ... cup sugar

6 tablespoons melted butter

For the Lemon Cheesecake Filling:

24 oz cream cheese (softened)

1 cup granulated sugar

3 large eggs

1 tablespoon lemon zest

... cup fresh lemon juice

1 teaspoon vanilla extract

¾ cup sour cream

For the Strawberry Topping:

2 cups fresh strawberries, sliced

¾ cup sugar

1 tablespoon lemon juice

1 tablespoon cornstarch mixed with 2 tablespoons water

How to Make Strawberry Lemon Cheesecake:

1. Prepare the Crust:
2. Make the Lemon Cheesecake Filling:
3. Bake the Cheesecake:
4. Cool the Cheesecake Slowly:
5. Prepare the Strawberry Topping:
6. Assemble & Chill:

## 7. Slice & Enjoy!:

### Pro Tips for the Best Strawberry Lemon Cheesecake:

Use fresh lemon juice and zest - Bottled juice doesn't have the same bright, fresh flavor.

Avoid over-mixing the batter - Too much air in the batter can cause cracks when baking.

Cool gradually - This prevents cracks and ensures the cheesecake stays smooth.

Chill overnight - For the best texture and flavor, refrigerate for at least 8 hours before serving.

Add strawberry topping before serving - This keeps the fruit looking fresh and prevents sogginess.

### What to Serve With This Cheesecake:

A glass of chilled lemonade or iced tea for a refreshing contrast.

A dollop of whipped cream to add extra richness.

Vanilla bean ice cream for a cool, creamy complement.

## DIRECTIONS

1. **Prepare the Crust:** I start by preheating my oven to 325°F (163°C) and greasing a 9-inch springform pan. Then, I mix the graham cracker crumbs, sugar, and melted butter until the mixture resembles wet sand. Pressing it firmly into the bottom of the pan ensures a solid base. I bake it for 10 minutes, then let it cool while I prepare the cheesecake filling.
2. **Make the Lemon Cheesecake Filling:** In a large bowl, I beat the softened cream cheese and sugar until smooth and creamy. Next, I add the eggs one at a time, mixing just until combined to avoid overbeating. The magic happens when I stir in the lemon zest, fresh lemon juice, vanilla extract, and sour cream. These ingredients create a cheesecake that's bursting with citrusy brightness and a silky-smooth texture.
3. **Bake the Cheesecake:** I pour the filling over the cooled crust, smoothing out the top. Then, I bake it for 50-55 minutes at 325°F (163°C) until the edges are set but the center still has a slight jiggle.
4. **Cool the Cheesecake Slowly:** To prevent cracks, I turn off the oven and leave the cheesecake inside with the door slightly open for 1 hour. This slow cooling process helps the cheesecake set properly. After that, I transfer it to the fridge and chill it for at least 4 hours, but overnight is even better.
5. **Prepare the Strawberry Topping:** While the cheesecake chills, I make the strawberry topping. In a saucepan over medium heat, I cook strawberries, sugar, and lemon juice, stirring occasionally. Once the mixture begins to bubble, I add the cornstarch-water mixture to thicken it up. After letting it cool, the sauce becomes a beautifully glossy, sweet topping.

6. **Assemble & Chill:** Once the cheesecake is fully chilled, I spread the strawberry topping over the top. The vibrant red hue against the pale yellow cheesecake makes this dessert look just as incredible as it tastes.
7. **Slice & Enjoy!** I use a sharp knife dipped in warm water for clean, beautiful slices. Each bite is a delightful blend of tangy lemon, creamy cheesecake, and juicy strawberries.
8. **Pro Tips for the Best Strawberry Lemon Cheesecake:** Use fresh lemon juice and zest - Bottled juice doesn't have the same bright, fresh flavor.
9. **Avoid over-mixing the batter** - Too much air in the batter can cause cracks when baking.
10. **Cool gradually** - This prevents cracks and ensures the cheesecake stays smooth.
11. **Chill overnight** - For the best texture and flavor, refrigerate for at least 8 hours before serving.
12. **Add strawberry topping before serving** - This keeps the fruit looking fresh and prevents sogginess.
13. **What to Serve With This Cheesecake:** This cheesecake is a delight on its own, but if you want to elevate it even more, try these pairings:
14. A glass of chilled lemonade or iced tea for a refreshing contrast.
15. A dollop of whipped cream to add extra richness.
16. Vanilla bean ice cream for a cool, creamy complement.
17. A sprig of mint for a fresh, elegant finish.
18. **FAQs (From My Kitchen to Yours):** Q: Can I make this cheesecake ahead of time?A: Yes! This cheesecake is best made a day in advance so it has plenty of time to chill and set properly.
19. Q: What if I don't have a springform pan?A: You can use a regular 9-inch cake pan, but you'll need to line it with parchment paper to easily lift out the cheesecake.
20. Q: Can I use frozen strawberries?A: Absolutely! Just thaw them first and drain any excess liquid before cooking the topping.
21. Q: How do I store leftovers?A: Keep the cheesecake covered in the fridge for up to 4 days. You can also freeze slices wrapped in plastic and foil for up to 2 months.
22. Q: My cheesecake cracked! What went wrong?A: No worries! A cracked cheesecake can happen if it cools too quickly. Luckily, the strawberry topping covers imperfections beautifully.
23. **Why You'll Love This Strawberry Lemon Cheesecake:** This Strawberry Lemon Cheesecake is the perfect combination of tangy, sweet, and creamy. The zesty lemon filling adds brightness, while the sweet strawberry topping balances it out beautifully. Whether you're making it for a special occasion or just treating yourself, this cheesecake is guaranteed to be a crowd-pleaser.
24. Give this recipe a try, and let me know how it turns out! If you put your own spin on it, I'd love to hear about your variations. Enjoy!

