

No-Fail Easter Cheesecake - Smooth, Creamy & Perfectly Sweet!

Easter Delight: Creamy Easter Cheesecake ???



OVEN
325°F

TIME
20 min

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INGREDIENTS

- 1 1/2 cups graham cracker crumbs
- 1/2 cup unsalted butter, melted
- 1 cup sugar
- 3 (8-ounce) packages cream cheese, softened
- 1 teaspoon vanilla extract
- 3 large eggs
- 1 cup sour cream
- 1 tablespoon lemon juice
- Food coloring (pastel pink, blue, yellow, or green for Easter swirls)
- Whipped cream, chocolate eggs, or sprinkles for topping

How to Make Easter Cheesecake:

1. Preheat the Oven:

Set your oven to 325°F (163°C).

Grease a 9-inch springform pan or line the bottom with parchment paper.

2. Make the Graham Cracker Crust:

In a bowl, mix graham cracker crumbs and melted butter until the texture resembles wet sand.

Press the mixture into the bottom of the springform pan to form an even crust.

Set aside while preparing the filling.

3. Prepare the Cheesecake Filling:

In a large bowl, beat the softened cream cheese and sugar until light and fluffy.

Add vanilla extract and mix until incorporated.

4. Add Eggs One at a Time:

Beat in the eggs one at a time, ensuring each egg is fully mixed before adding the next.

5. Add Sour Cream & Lemon Juice:

Stir in sour cream and lemon juice, mixing until smooth.

6. Pour into the Pan & Bake:

Pour the cheesecake batter over the prepared crust.

Bake in the preheated oven for 55-60 minutes.

The edges should be set, but the center should still have a slight jiggle.

7. Cool Gradually:

Turn off the oven and crack the door open.

Let the cheesecake cool in the oven for 1 hour before transferring it to the fridge.

8. Chill for At Least 4 Hours:

Refrigerate the cheesecake for at least 4 hours or overnight to allow it to fully set.

How to Decorate Your Easter Cheesecake:

DIRECTIONS

1. Preheat the Oven: Set your oven to 325°F (163°C).
2. Grease a 9-inch springform pan or line the bottom with parchment paper.
3. Make the Graham Cracker Crust: In a bowl, mix graham cracker crumbs and melted butter until the texture resembles wet sand.
4. Press the mixture into the bottom of the springform pan to form an even crust.
5. Set aside while preparing the filling.
6. ? Tip: For extra crunch, bake the crust for 8-10 minutes, then let it cool before adding the filling.
7. Prepare the Cheesecake Filling: In a large bowl, beat the softened cream cheese and sugar until light and fluffy.
8. Add vanilla extract and mix until incorporated.
9. Add Eggs One at a Time: Beat in the eggs one at a time, ensuring each egg is fully mixed before adding the next.
10. ? Tip: Don't overmix! Overbeating introduces too much air, which can cause cracks in the cheesecake.
11. Add Sour Cream & Lemon Juice: Stir in sour cream and lemon juice, mixing until smooth.
12. ? Tip: The sour cream adds a slight tang and keeps the cheesecake extra creamy!
13. Pour into the Pan & Bake: Pour the cheesecake batter over the prepared crust.
14. Bake in the preheated oven for 55-60 minutes.
15. The edges should be set, but the center should still have a slight jiggle.

16. ? Tip: To prevent cracks, place a shallow pan of hot water in the oven on the rack below the cheesecake to create steam.
17. Cool Gradually: Turn off the oven and crack the door open.
18. Let the cheesecake cool in the oven for 1 hour before transferring it to the fridge.
19. ? Tip: Cooling slowly prevents cracks and sinking in the middle!
20. Chill for At Least 4 Hours: Refrigerate the cheesecake for at least 4 hours or overnight to allow it to fully set.
21. How to Decorate Your Easter Cheesecake: ? Pastel Swirls - Mix a few drops of food coloring into small portions of the batter, then swirl it into the cheesecake before baking for a marbled look!? Chocolate Eggs - Arrange mini chocolate eggs or Cadbury eggs on top for a fun Easter theme.? Speckled Effect - Flick cocoa powder mixed with water onto the cheesecake for an Easter egg-inspired look.? Whipped Cream Rosettes - Pipe fluffy whipped cream around the edges and add sprinkles or edible flowers.
22. Pro Tips for the Best Cheesecake: ? Use Room Temperature Ingredients - This helps everything blend smoothly without lumps.? Don't Overbake - The center should slightly jiggle when you remove it from the oven. It will firm up as it cools.? Chill for Maximum Flavor - Letting the cheesecake set overnight enhances the flavor and texture!? Use a Water Bath for a Perfect Finish - Placing a pan of hot water in the oven creates steam to keep the cheesecake from drying out.
23. Fun Variations to Try: ? Lemon Easter Cheesecake - Add extra lemon zest for a zippier citrus flavor.? Chocolate Easter Cheesecake - Mix in ¼ cup melted chocolate for a rich, chocolatey twist.? Strawberry Swirl Cheesecake - Swirl in strawberry puree before baking for a fruity touch!? Carrot Cake Cheesecake - Layer it over spiced carrot cake for a festive fusion.
24. What to Serve with Easter Cheesecake: This decadent, creamy cheesecake pairs beautifully with:
25. ? A Cup of Coffee or Tea - A warm, comforting pairing.? Fresh Berries - Strawberries, raspberries, or blueberries add a fresh contrast.? Lemon Curd Drizzle - For an extra zingy citrus kick.? Hot Chocolate or Mocha - A chocolatey pairing for indulgent flavor.

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

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