

Perfectly Creamy Banana Cheesecake: The Ultimate Way to Use Ripe Bananas

The Best Creamy Banana Cheesecake: A Silky Smooth Tropical Twist



OVEN
300°F

TIME
15 min

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INGREDIENTS

For the Crust:

2 cups crushed graham crackers: About 12-14 full sheets.

1/2 cup melted butter: Unsalted is best to control the saltiness.

For the Filling:

24 oz cream cheese: (3 blocks) Ensure it is softened to room temperature for a lump-free batter.

1 cup sugar: Granulated white sugar works perfectly.

3 ripe bananas: The ones with the brown spots are the sweetest!

3 eggs: Large, room temperature eggs.

1 tsp vanilla extract: Real vanilla makes a world of difference.

1/2 tsp cinnamon: The secret ingredient for depth of flavor.

For the Topping:

Sliced bananas: For a fresh, beautiful presentation right before serving.

DIRECTIONS

- 1. Prepare the Crust:** Start by preheating your oven to 325°F. Grease a 9-inch springform pan thoroughly. In a medium bowl, combine the graham cracker crumbs and melted butter. Press the mixture firmly into the bottom of the pan and slightly up the sides. Bake the crust for 8-10 minutes, then let it cool while you make the filling.
- 2. Beat the Base:** In a large mixing bowl (or stand mixer), beat the softened cream cheese and sugar together. Do this on medium-high speed until the mixture is completely smooth and fluffy. This usually takes about 3-4 minutes. Scrape down the sides of the bowl often!
- 3. Add the Flavor:** Add your mashed bananas, vanilla extract, and cinnamon to the cream cheese mixture. Blend until just combined.
- 4. Incorporate the Eggs:** Add the eggs one at a time, beating on low speed after each addition. Pro Tip: Do not overbeat once the eggs are in; over-mixing incorporates too much air, which can cause the cheesecake to crack during baking.
- 5. The Big Bake:** Pour the creamy banana mixture over the prepared crust. Smooth the top with a spatula. Place the pan in the oven and bake for 55-60 minutes. The edges should be set and slightly puffed, but the center should still have a slight "jiggle" when you gently shake the pan.
- 6. The Chill Factor:** Turn off the oven and crack the door open, letting the cheesecake sit inside for 30 minutes. Then, remove it and let it cool completely on a wire rack. Finally, refrigerate for at least 4 hours (overnight is even better).

SWAPS & NOTES

The Crust: If you want a deeper chocolate flavor, swap the graham crackers for crushed Oreo cookies.

It's a trick I learned from making this no-bake Oreo cream pie.

The Sweetener: You can use half brown sugar and half white sugar in the filling for a more "caramelized" banana taste.

Banana Tip: If your bananas aren't ripe enough, you can bake them in their skins at 300°F for 15 minutes until they turn black and soft.

TIPS FOR SUCCESS

Room Temperature is Key: Cold cream cheese will result in a lumpy cheesecake.

Leave your ingredients out on the counter for at least 2 hours before starting.

The Water Bath (Optional): If you are worried about cracks, wrap the bottom of your pan in foil and place it in a larger roasting pan filled with an inch of hot water.

Don't Peek: Resist the urge to open the oven door during the first 45 minutes of baking.

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

Original recipe: <https://chefmaniac.com/perfectly-creamy-banana-cheesecake-the-ultimate-way-to-use-ripe-bananas/>