

Vibrant Triple-Citrus Cheesecake: An Easy Step-by-Step Showstopper

The Radiant Citrus Bliss Cheesecake: A Symphony of Zesty Flavors



OVEN
325°F

TIME
25-30 min

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INGREDIENTS

For the Crust:

1 cup all-purpose flour: The base of our shortbread-style crust.

1/3 cup granulated sugar: Just enough sweetness to balance the flour.

1 teaspoon finely grated lemon zest: To start the citrus theme from the very bottom.

1/3 cup cold butter, cubed: Use high-quality butter for the best flake.

For the Filling:

4 packages (8 oz each) cream cheese: Make sure these are fully softened to avoid lumps!

1-1/3 cups granulated sugar: For that classic cheesecake sweetness.

2 tablespoons all-purpose flour: Helps stabilize the layers.

1 teaspoon pure vanilla extract: To round out the sharp citrus notes.

4 large eggs: Room temperature is key for a smooth emulsion.

1/4 cup lime juice & 1 tbsp lime zest: For the first green layer.

1/4 cup lemon juice & 1 tbsp lemon zest: For the middle yellow layer.

1/4 cup orange juice & 1 tbsp orange zest: For the top orange layer.

Food Coloring: Green, yellow, and red (to create the orange hue).

For the Topping:

3/4 cup sour cream: Adds a silky, tangy finish.

1 tablespoon granulated sugar: To sweeten the topping slightly.

1/4 teaspoon lemon extract: For a final floral citrus aroma.

Swaps and Recipe Notes:

The Crust: If you aren't a fan of flour-based crusts, you can swap this for a classic graham cracker crust. Simply mix 1.5 cups of graham cracker crumbs with 6 tablespoons of melted butter.

Juice: Always use freshly squeezed juice. The bottled stuff simply doesn't have the same enzymatic brightness required for this recipe.

Dairy: Do not use "low-fat" or "spreadable" cream cheese. For a cheesecake this tall, you need the structural integrity of full-fat brick cream cheese.

Step-by-Step Instructions:

1. Prepare the Pan and Oven:

2. Bake the Crust:

3. Create the Base Batter:

4. The Layering Process:

Layer 1 (Lime): Mix lime juice, zest, and 3 drops of green coloring. Pour over the crust. Place the pan in a larger baking dish filled with 1 inch of hot water. Bake for 25 minutes.

Layer 2 (Lemon): Mix lemon juice, zest, and 3 drops of yellow coloring into the second portion. Gently spoon this over the set lime layer. Bake for another 25 minutes.

Layer 3 (Orange): Mix orange juice, zest, 3 drops yellow, and 2 drops red coloring into the final portion. Pour over the lemon layer and bake for 30-35 minutes until the center is set.

5. The Final Flourish:

6. The Long Chill:

Tips for Success:

Room Temperature Ingredients: This is the #1 rule of cheesecake. If your cream cheese or eggs are cold, you will get a lumpy batter.

DIRECTIONS

1. **Prepare the Pan and Oven:** Preheat your oven to 325°F (160°C). Grease a 9-inch springform pan. Because we are using a water bath, wrap the outside of the pan with a double layer of heavy-duty foil to prevent leaks.
2. **Bake the Crust:** In a small bowl, combine flour, sugar, and lemon zest. Cut in the cold butter cubes using a pastry cutter or your fingers until it looks like coarse crumbs. Press this firmly into the bottom of the pan. Bake for 25-30 minutes until the edges are just barely golden. Let it cool.
3. **Create the Base Batter:** In a large bowl, beat the softened cream cheese and sugar until completely smooth. Add the flour and vanilla. Incorporate the eggs one at a time on low speed. Over-beating at this stage adds too much air, which causes cracks!
4. **The Layering Process:** Divide your batter into three equal portions (about 2 cups each).
5. **Layer 1 (Lime):** Mix lime juice, zest, and 3 drops of green coloring. Pour over the crust. Place the pan in a larger baking dish filled with 1 inch of hot water. Bake for 25 minutes.
6. **Layer 2 (Lemon):** Mix lemon juice, zest, and 3 drops of yellow coloring into the second portion. Gently spoon this over the set lime layer. Bake for another 25 minutes.
7. **Layer 3 (Orange):** Mix orange juice, zest, 3 drops yellow, and 2 drops red coloring into the final portion. Pour over the lemon layer and bake for 30-35 minutes until the center is set.
8. **The Final Flourish:** Whisk the sour cream, sugar, and

lemon extract. Spread it over the hot cheesecake and bake for a final 5 minutes.

9. **The Long Chill:** Cool on a wire rack for an hour, then refrigerate overnight. This is non-negotiable! The flavors need time to marry and the structure needs to firm up.
10. **Tips for Success: Room Temperature Ingredients:** This is the #1 rule of cheesecake. If your cream cheese or eggs are cold, you will get a lumpy batter.
11. **The : Water Bath:** Don't skip the water bath! The steam ensures the cheesecake cooks evenly and prevents the surface from drying out and cracking.
12. **Gentle : Pouring:** When adding the second and third layers, use the back of a spoon to divert the pour. This prevents the new batter from "breaking through" the previous layer.
13. **Serving Suggestions and Pairings:** This cheesecake is a star on its own, but it pairs beautifully with other bright treats. For a full summer spread, serve it alongside:
14. **Beverages:** A glass of This Blueberry Lemonade provides a wonderful berry contrast to the citrus, or try This Rainbow Sangria for a festive party vibe.
15. **Garnish:** Top with thin slices of fresh fruit or a dollop of whipped cream.
16. **Nutritional Information (Per Serving):** Calories: 410 kcal
17. **Total :** Fat: 28g
18. **Carbohydrates:** 34g
19. **Protein:** 7g
20. **Sugar:** 24g
21. **Storage and Leftover Tips: Refrigeration:** Keep your cheesecake covered in the fridge for up to 5 days.
22. **Freezing:** This cheesecake freezes beautifully! Wrap individual slices in plastic wrap and then foil. They will stay fresh for up to 3 months. Thaw in the fridge before serving.
23. **More Recipes You Will Love:** If you enjoyed this vibrant dessert, you have to try these other fan favorites from the ChefManiac kitchen:
24. **This : Easy Ice Cream Sandwich Cake -** The ultimate no-bake summer treat.
25. **Spring : Flower Pretzel Bites -** Perfect for adding more color to your dessert table.

SWAPS & NOTES

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The Water Bath: Don't skip the water bath!

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

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