

Easy Berrylicious Strawberry Crunch Cheesecake with Graham Cracker Crust

Berrylicious Strawberry Crunch Cheesecake



OVEN
325°F

TIME
10 min

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INGREDIENTS

For the Crust:

1 $\frac{1}{2}$ cups graham cracker crumbs
... cup granulated sugar
6 tablespoons melted unsalted butter

For the Cheesecake Filling:

24 ounces cream cheese, softened
 $\frac{3}{4}$ cup granulated sugar
2 large eggs

1 teaspoon pure vanilla extract

$\frac{1}{2}$ cup mashed fresh strawberries

1 tablespoon extra mashed strawberries for color swirl, optional

For the Crunch Topping:

1 cup crushed cornflakes or granola

... cup packed brown sugar

$\frac{1}{2}$ teaspoon ground cinnamon

3 tablespoons melted unsalted butter

DIRECTIONS

1. Preheat your oven to 325°F and grease the bottom and sides of a 9-inch springform pan.
2. In a medium bowl, combine the graham cracker crumbs, granulated sugar, and melted butter until the mixture resembles wet sand.
3. Press the crust mixture firmly into the bottom of the prepared pan.
4. Bake the crust for 10 minutes, then let it cool slightly.
5. In a large mixing bowl, beat the softened cream cheese until smooth and creamy.
6. Gradually add the sugar and continue beating until well combined.
7. Add the eggs one at a time, mixing on low speed until just incorporated.
8. Stir in the vanilla extract and mashed strawberries until the filling is smooth and evenly mixed.
9. Pour the cheesecake filling over the crust and smooth the top.
10. Add a small swirl of extra mashed strawberries on top if desired.
11. Bake for 50 to 60 minutes, or until the center is set but still slightly jiggly.
12. Turn off the oven, crack the door open slightly, and let the cheesecake rest inside for 30 minutes.
13. Remove from the oven and let cool completely at room temperature.
14. Refrigerate for at least 4 hours, ideally overnight.
15. To make the topping, combine the crushed cornflakes or granola, brown sugar, cinnamon, and melted butter in a

bowl until lightly clumped.

16. Sprinkle the crunch topping over the chilled cheesecake just before serving.
17. Garnish with extra strawberries or mint if desired, then slice and serve cold.

SWAPS & NOTES

This cheesecake is flexible in a few helpful ways.

If you want a more classic strawberry crunch texture, crushed cornflakes are a great choice for the topping.

If you prefer something a bit heartier, granola adds a slightly nuttier, more rustic finish.

For the filling, be sure the cream cheese is fully softened before mixing so you get that smooth, creamy texture without lumps.

TIPS FOR SUCCESS

One of the best ways to get a smooth cheesecake filling is to avoid overmixing once the eggs are added.

Mixing too aggressively can introduce too much air, which may cause the cheesecake to rise and crack as it bakes.

It also helps to bake the cheesecake until the center still has a slight jiggle.

That little movement is exactly what you want, because the cheesecake will continue to set as it cools and chills.

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

Original recipe: <https://chefmaniac.com/easy-berrylicious-strawberry-crunch-cheesecake-with-graham-cracker-crust/>