

Lemon Raspberry Cheesecake Recipe: A Tangy and Sweet Dessert Delight

There are several reasons why this Lemon Raspberry Cheesecake recipe stands out from the rest:



OVEN
325°F

TIME
30 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

For the crust: 1 1/2 cups graham cracker crumbs
1/2 cup unsalted butter, melted
1/4 cup granulated sugar

For the filling: 16 oz cream cheese, softened
1 cup granulated sugar
3 large eggs
1 cup sour cream
1/4 cup fresh lemon juice
1 tablespoon lemon zest
1 cup fresh raspberries

For the topping: 1 cup heavy whipping cream
2 tablespoons powdered sugar
Fresh raspberries and lemon slices for garnish

DIRECTIONS

- 1.** Preheat the oven: Preheat your oven to 325°F (160°C). This ensures that the cheesecake bakes evenly.
- 2.** Prepare the crust: In a mixing bowl, combine graham cracker crumbs, melted butter, and granulated sugar. Mix until the crumbs are evenly coated. Press the mixture firmly into the bottom of a 9-inch springform pan to form an even layer. Bake for 10 minutes, then remove from the oven and let it cool.
- 3.** Make the filling: In a large mixing bowl, beat the softened cream cheese and granulated sugar until smooth and creamy. Add the eggs one at a time, mixing well after each addition. Then, mix in the sour cream, lemon juice, and lemon zest until fully combined.
- 4.** Add raspberries: Gently fold in the fresh raspberries, being careful not to break them apart too much. This will create beautiful swirls in the cheesecake.
- 5.** Bake the cheesecake: Pour the filling over the cooled crust and smooth the top with a spatula. Bake in the preheated oven for 50-60 minutes, or until the center is set but still slightly jiggly. Turn off the oven and leave the cheesecake inside for an additional hour to cool gradually.
- 6.** Chill: Once cooled, remove the cheesecake from the oven and refrigerate for at least 4 hours, or overnight for best results.
- 7.** Prepare the topping: Before serving, whip the heavy cream with powdered sugar until soft peaks form. Spread or pipe the whipped cream over the chilled cheesecake and garnish with fresh raspberries and lemon slices.

TIPS FOR SUCCESS

Room Temperature Ingredients: Ensure that your cream cheese and eggs are at room temperature for a smoother filling.

Don't Overmix: When adding the eggs, mix just until combined to avoid incorporating too much air, which can cause cracks.

Use Fresh Raspberries: For the best flavor and presentation, opt for fresh raspberries instead of frozen ones.

Experiment with Flavors: Try adding a hint of vanilla extract or swapping out raspberries for strawberries or blueberries for a different twist.

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

Original recipe: <https://chefmaniac.com/lemon-raspberry-cheesecake-recipe-a-tangy-and-sweet-dessert-delight/>