

Classic Strawberry Cheesecake Recipe

Category: Desserts

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Prep Time: 30 min

Cook Time: 45 min

Total Time: 90 min

Servings: 8

Difficulty: Medium

Calories: 320

Excerpt

A classic strawberry cheesecake recipe with a graham cracker crust, creamy cheesecake filling, and a sweet strawberry topping.

Ingredients

- 1 1/2 cups graham cracker crumbs
- 1/4 cup granulated sugar
- 1/2 cup unsalted butter, melted
- 2 pounds cream cheese, softened
- 1/2 cup granulated sugar
- 4 large eggs
- 1 teaspoon vanilla extract
- 2 cups hulled and sliced strawberries

Instructions

1. Preheat oven and prepare crust: Preheat oven to 350°F (180°C). In a medium bowl, mix together graham cracker crumbs and sugar. Stir in melted butter until well combined.
2. Prepare cheesecake filling: In a large mixing bowl, beat cream cheese until smooth. Add granulated sugar and beat until combined. Beat in eggs one at a time, followed by vanilla extract.
3. Assemble cheesecake: Pour cheesecake batter into prepared crust. Bake for 45 minutes or until edges are set and center is slightly jiggly.
4. Prepare strawberry topping: In a small bowl, mix together sliced strawberries and granulated sugar. Let sit for 15-20 minutes, until strawberries release their juice and mixture becomes syrupy.
5. Assemble and serve: Let cheesecake cool completely on a wire rack. Top with strawberry topping and serve.

Tips

- Tips for a smooth cheesecake: Make sure to beat cream cheese until smooth and creamy. Also, don't overmix the batter, as this can cause the cheesecake to crack.

FAQs

- Can I use fresh strawberries instead of sliced strawberries?

Yes, you can use fresh strawberries instead of sliced strawberries. Just be sure to hull and slice them before using.

Notes

Classic strawberry cheesecake is a timeless dessert that never goes out of style. With its creamy cheesecake filling, sweet strawberry topping, and crunchy graham cracker crust, it's a treat that's sure

to please even the pickiest of eaters.

To make this classic strawberry cheesecake, start by preheating your oven to 350°F (180°C). In a medium bowl, mix together graham cracker crumbs and sugar. Stir in melted butter until well combined. Press the mixture into the bottom of a 9-inch springform pan.

Next, prepare the cheesecake filling. In a large mixing bowl, beat cream cheese until smooth. Add granulated sugar and beat until combined. Beat in eggs one at a time, followed by vanilla extract. Pour the cheesecake batter into the prepared pan and smooth the top.

Bake the cheesecake for 45 minutes or until edges are set and center is slightly jiggly. Let it cool completely on a wire rack. Top with strawberry topping and serve.

Strawberry topping is a simple mixture of sliced strawberries and granulated sugar. Let it sit for 15-20 minutes, until strawberries release their juice and mixture becomes syrupy. You can also use fresh strawberries instead of sliced strawberries. Just be sure to hull and slice them before using.

Classic strawberry cheesecake is a dessert that's perfect for any occasion. Whether you're celebrating a special occasion or just need a sweet treat, this cheesecake is sure to hit the spot. So go ahead, give it a try, and enjoy the sweet taste of classic strawberry cheesecake!