

# Homemade Cherry Cheesecake

Prep: 30 minutes • Cook: 1 hour 10 minutes

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*A classic, ultra-creamy vanilla cheesecake on a buttery graham cracker crust, crowned with a bright, sweet-tart cherry sauce and a cloud of lightly sweetened whipped cream. Each bite balances rich silkiness with fresh, fruity lift for a timeless summer dessert.*

## Ingredients

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- 2 1/2 cups graham cracker crumbs
- 2 tablespoons white sugar
- 8 tablespoons butter (melted)
- 5 (8-ounce) packages cream cheese (softened)
- 1 1/2 cups white sugar
- 5 large eggs
- 3 egg yolks
- 3/4 cup sour cream (full-fat)
- 2 teaspoons vanilla extract
- 1 cup heavy cream
- 1 tablespoon white sugar
- 4 cups cherries (pitted; fresh or frozen)
- 1/3 cup white sugar
- 2 tablespoons cornstarch
- 1/4 teaspoon vanilla extract
- 1 tablespoon lemon juice

## Instructions

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1. Make the crust: In a medium bowl, combine graham cracker crumbs, sugar, and melted butter until evenly moistened.
2. Press 2/3 of the mixture firmly into the bottom of a 9-inch springform pan and the remaining 1/3 up the sides. Chill for at least 30 minutes.
3. Preheat oven to 350°F (175°C).
4. Make the filling: In a stand mixer (or with a hand mixer), beat softened cream cheese and sugar until smooth and creamy.
5. Add eggs and egg yolks one at a time, mixing well and scraping the bowl as needed. Mix in sour cream and vanilla until smooth.
6. Pour batter over the chilled crust and tap the pan a few times to release air bubbles.
7. Bake: Place a casserole dish filled with hot water on the lower oven rack. Set the cheesecake on the upper rack and

bake for about 1 hour 10 minutes, or until the center is just set.

8. Turn off the oven, crack the door, and let the cheesecake cool inside for 1 hour. Transfer to the refrigerator and chill at least 6 hours or overnight.

9. Make the whipped cream: Whip heavy cream to soft peaks, add sugar, and whip to medium peaks. Spread over the chilled cheesecake.

10. Make the cherry sauce: In a small bowl, whisk together the sugar and cornstarch. Add cherries and the sugar-cornstarch mixture to a medium saucepan; cook over medium heat, stirring occasionally, until thickened and bubbling, about 5–10 minutes. Remove from heat and stir in vanilla and lemon juice. Let cool completely.

11. Finish: Spoon the cooled cherry sauce over the cheesecake just before serving. Slice and enjoy.

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**Tags: Dessert, Cheesecake, Cherry, Baking, Make Ahead, Summer**

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