

How To Make The Best Strawberry Cheesecake

Prep: 30 minutes • Cook: 1 hour 10 minutes

A classic, crowd-pleasing strawberry cheesecake with a crisp graham cracker crust, ultra-creamy vanilla-sour cream filling, and a glossy, seedless strawberry sauce crowned with fresh berries.

Ingredients

- 2 1/2 cups graham cracker crumbs (crushed)
- 2 tablespoons white sugar
- 8 tablespoons (113 g) butter (melted)
- 5 (8 oz) 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 (pure)
- 4 cups strawberries (frozen, sliced (or fresh))
- 1 cup white sugar
- 2 tablespoons cornstarch
- 1/4 teaspoon vanilla extract (pure)
- 1 teaspoon lemon juice (fresh)
- 1 pint (340 g) fresh strawberries (quartered)

Instructions

1. Make the crust: In a medium bowl, mix graham cracker crumbs, 2 tablespoons sugar, and melted butter until well combined.
2. Press 2/3 of the mixture into the bottom of a 9-inch springform pan and the remaining 1/3 up the sides. Use a flat-bottomed glass or measuring cup to press firmly.
3. Chill the crust for at least 30 minutes while preparing the filling.
4. Preheat the oven to 350°F (175°C).
5. In a stand mixer (or with a handheld mixer), beat the softened cream cheese with 1 1/2 cups sugar until smooth.
6. Add the eggs and egg yolks one at a time, mixing just to combine and scraping the bowl as needed.
7. Stir in the sour cream and 2 teaspoons vanilla until smooth.

8. Pour the batter over the chilled crust and gently tap the pan on the counter to release air bubbles.
9. Create steam: Place a casserole dish filled with hot water on the lower oven rack; set the cheesecake on the upper rack.
10. Bake for 1 hour 10 minutes, or until the edges are set and the center is just set with a slight wobble.
11. Turn off the oven, crack the door, and let the cheesecake cool inside for 1 hour.
12. Refrigerate the cheesecake for at least 6 hours or overnight.
13. Make the strawberry sauce: Whisk 1 cup sugar and cornstarch together in a small bowl.
14. In a medium saucepan, combine the frozen sliced strawberries with the sugar-cornstarch mixture; cook over medium heat, stirring, until thick and bubbling, about 5–10 minutes.
15. Remove from heat and stir in 1/4 teaspoon vanilla and lemon juice.
16. Strain the sauce through a fine-mesh sieve to remove seeds and pulp; let cool completely.
17. Quarter the fresh strawberries and toss with the cooled strawberry sauce.
18. Just before serving, spoon the strawberry mixture over the chilled cheesecake and enjoy.

Tags: Dessert, Cheesecake, Strawberry, Baked, Make Ahead, Summer
