Classic Lemon Cheesecake Recipe

Marcel · 03/03/2025

Prep Time

20 Min

Dificult

Easy

Servings

10-12 slices

Description

This creamy and refreshing lemon cheesecake is the perfect balance of tangy and sweet. With a buttery graham cracker crust, a rich cream cheese filling infused with zesty lemon, and a silky smooth texture, this dessert is sure to impress.

Ingredients

- 2 cups (200g) graham cracker crumbs (or digestive biscuits)
- 1/2 cup (115g) unsalted butter, melted
- 1/4 cup (50g) sugar
- 3 (8 oz / 225g) packs cream cheese, softened
- 3/4 cup (150g) sugar
- 3 large eggs
- 1/2 cup (120ml) sour cream
- 1/4 cup (60ml) heavy cream
- 2 tbsp all-purpose flour
- Zest of 2 lemons
- Juice of 1 lemon
- 1 tsp vanilla extract
- For the topping: 1 cup (240ml) whipped cream Lemon zest for garnish Fresh mint leaves for garnish

Instructions

1. Preheat your oven to 325°F (160°C).
2. In a bowl, combine graham cracker crumbs, melted butter, and sugar. Mix until evenly combined.
3. Press the mixture firmly into the bottom of a 9-inch (23cm) springform pan.
4. Bake for 8-10 minutes, then set aside to cool.
5. In a large bowl, beat cream cheese and sugar until smooth.
6. Add the eggs one at a time, mixing after each addition
7. Mix in sour cream, heavy cream, flour, lemon zest, lemon juice, and vanilla extract until fully combined.
8. Pour the filling over the cooled crust and smooth the top with a spatula.
9. Bake the cheesecake Place the pan in a water bath (wrap the bottom with foil and place it in a larger pan filled with an inch of hot water).
10. Bake for 45-50 minutes, or until the edges are set and the center slightly jiggles.
11. Turn off the oven, crack the door open, and let the cheesecake cool inside for 1 hour.
12. Transfer to the refrigerator and chill for at least 4 hours (or overnight).
13. Once fully chilled, remove from the springform pan.
14. Top with whipped cream, lemon zest, and fresh mint leaves.
15. Slice, serve, and enjoy this refreshing lemon cheesecake!