

- This strawberry cheesecake is rich, creamy, and perfect for strawberry lovers. The strawberry topping is made with nearly two pounds of fresh strawberries for amazing strawberry flavor. It's a recipe you're gonna be coming back to over and over. Hi, I'm Lindsay from Life, Love, and Sugar and today we're making a fresh strawberry cheesecake. So to get started with your strawberry cheesecake, we're gonna make our crust first. We've got a classic graham cracker crust, so you're gonna wanna get your graham cracker crumbs. So you wanna make sure it's all crushed really nice and fine. And we're gonna add our sugar and some salt. And we'll stir all this together. Then we'll go ahead and add our melted butter and stir that in and just make sure all the crumbs are nicely coated and everything's kind of moist. All right, so now we are ready to put our crust into our spring form pan. When you set up your spring form pan, you're gonna wanna add baking spray to the sides and in the bottom and then add a parchment circle in the bottom. This will help you be able to remove your cheesecake from the pan easier later. I just like to try to spread my crumbs pretty easily along the bottom of the pan. Maybe push a few extra out to the side for pushing the crust up the sides. Gotta make it a little easier on myself to get a nice looking crust. I actually like to use a cup with almost like a 90 degree angle edge here so I can get nice corners. So I'll use this and push the sides up on the cheesecake, get those all set, and then we'll finish pressing the bottom into the pan. Now I like to flatten out the tops of the crust. Just press them in gently as I go around the outside of the pan. Now we have our crust set up in our pan and ready to bake for about 8 to 10 minutes on 325. So while your crust is baking, you can get started on your cheesecake filling. We've got our cream cheese and regular granulated sugar. Some all-purpose flour. We're gonna mix these together until they're smooth and creamy. And you wanna make sure you mix on low speed so that you're not incorporating too much air into your cheesecake filling, which could give you air bubbles and stuff later. And you will wanna scrape down the sides and kind of round the beater blade a few times just to make sure everything's getting incorporated and you don't end up with any chunks of cream cheese. All right, we're looking good. So now we are going to add our sour cream and vanilla extract. And again, we're gonna mix on low speed so that we're not getting big pockets of air in our cheesecake. All right, so once that's well combined, we're gonna add our eggs one at a time, mixing until pretty well combined after each one. So I like to give one more stir by hand just to make sure things are well incorporated and there's nothing that got trapped down on the bottom of the bowl. So to set up your cheesecake pan for a water bath, there are a few different options. I used to use a slow cooker liner to wrap around my pan and then I added some foil. And I know a lot of people just will use a layer to a foil but lately I have also been using this silicone pan that's just a little bit bigger than my spring form pan. The great thing about it is it is truly leak proof. So I just set my pan right in here And then I can set this pan inside of my larger pan for the water bath. Now we're ready to add our filling. All right, now all that low speed mixing we did should help

you avoid air bubbles popping up on top of your cheesecake here. But if you still have some, there are a couple things you can do. One is you can kind of gently drop your cheesecake on the counter and that can loosen them and break 'em up. You can also take a toothpick and pop 'em yourself. Sometimes they can cause cracks in your cheesecake. Other times they just leave kind of funky looking craters on the top of your cheesecake. This one's gonna have a topping on top so it's not a huge deal. But if it's something that matters to you as far as presentation, you can come in here and pop air bubbles 'till your heart is content. I can spend forever doing it. It becomes a little addicting. All right, now we wanna add our warm water to the outer pan and we'll pop this in the oven. You wanna add water until it's about halfway up the side of your pan. In this case, it'll be the silicone pan. If it's too high and the water starts to kind of bubble a little bit while it's in the oven, it can actually pop up over the side of this and then it'll get into your cheesecake. All right, so we will go ahead and pop this in the oven to bake for about an hour and 15 minutes and then do the slow cooling process. So while your cheesecake is baking, you can go ahead and make your strawberry topping and let that cool. You're gonna wanna make some strawberry puree by chopping up your strawberries, adding 'em to a food processor or blender, and pureeing them. Okay, so once you have your smooth strawberry puree, you can go ahead and strain that to remove the seeds or you can just leave it. I personally like to remove the seeds but either way is fine. Okay, so when you're done straining it, you should have seeds and stuff remaining in the bottom of your strainer and then we are ready to move over to the stove and cook our topping. So the first thing you'll wanna do to make your strawberry topping is add your sugar and corn starch to your pan, and then you're gonna whisk these together until you don't really have any more chunks. Once that's all done, you can add in your strawberry puree and we'll combine all of this. And now we'll cook this over medium to medium low heat. We're just gonna whisk this while it cooks. You don't want it to cook too quickly, 'cause you want it to have a chance to thicken. And we're gonna bring this to a boil. So after a minute, we're gonna remove it from the heat and we're gonna add our vanilla extract and pinch of salt and our quartered strawberries. Stir those in and then the strawberries will kind of soften a little bit but they should still hold their shape and we can pour this into a separate bowl and let it cool while our cheesecake bakes and cools. Okay, so once you have your baked and cooled cheesecake and your cooled strawberry sauce, we're ready to go ahead and remove our cheesecake from the pan and put it on your serving platter or plate, whatever you're using. All right, so lift those sides off. And if you wanna touch up the sides of your cheesecake, you can, I just use an offset spatula to kind of tuck in the crumbs and smooth out the sides. And then from there you're gonna wanna run your offset spatula between the bottom of the pan and the cheesecake. You can just run this around the bottom and it'll loosen the cheesecake. You can see it's already pretty loose from the bottom of the pan. And then we're just gonna slide the cheesecake off onto

the palm of our hand. Your cheesecake should be cool and firm and that should not be any problem. It's here ready to go. There's no issues. You don't wanna sit here holding it all day but it should not fall apart or anything like that. I can easily slide off my parchment paper and now I'm ready to add it to my platter. All right, so we can go ahead and add the sauce to the cheesecake. I recommend doing that right before you serve it. I like to actually pull out the strawberries kind of first a few at a time and just kind of place them where I want them on my cheesecake and then spoon more sauce around it. You will have some sauce left over that you can use for serving the cheesecake. And trust me, you will want that sauce. And there you have your final strawberry cheesecake. It is rich, creamy, and so good. This strawberry sauce, you're gonna want to eat it with a spoon. You will love it. You've gotta try this cheesecake. You can find the full recipe over at lifeloveandsugar.com.