

Classic strawberry cheesecake

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Get ready to enjoy a slice of cheesecake heaven with this classic strawberry cheese cake. This indulgent treat combines a velvety cream cheese filling, buttery cookie cracker crust and a luscious homemade strawberry topping. It's the ultimate dessert for any occasion-birthdays, dinner parties or just because you deserve it.

This cheesecake is my husband's favorite dessert. Every year on his birthday I make this classic strawberry cheesecake just for him, complete with the fresh strawberry topping he likes the most. It's become a sweet tradition in our family, and seeing him enjoy a slice makes the occasion even more special.

Tips for success when making classic strawberry cheesecake

Use room temperature ingredients to achieve a creamy filling, make sure your cream cheese , eggs, cream and mascarpone are at room temperature before mixing. Cold ingredients can lead to a lumpy batter and uneven texture,

I am using a cookie base for the crust you can use ready made graham cracker crumbs and just mix in the butter and sugar.

Bake the cheesecake in a water bath to prevent cracks. Wrap the outside of your springform pan tightly with foil to keep water out, place it in a larger pan , and add hot water until it reaches halfway up the sides. The steam creates a gentle , even heat for perfectly smooth cheese cake.

Resist the urge to dig in right away! allow the cheese cake to chill in the refrigerator overnight. This gives the filling time to set up and the flavors to develop, resulting in a firm yet creamy texture that slices beautifully. With this tips your classic strawberry cheesecake will turn out beautiful and delicious.

Ingredients

- For the crust 2 cups graham cracker crumbs
- 1/3 cup sugar
- 1 stick melted butter
- FOR THE FILLING
- 1 lb. cream cheese(2 blocks)
- 1 cups heavy cream
- 1 cup mascarpone cheese
- 3 eggs
- 1 cup sugar
- 2 tbsp. vanilla
- 2Tbsp. flour
- FOR THE STRAWBERRY TOPPING
- 2 cups cleaned and hulled strawberries sliced
- 1/2 cup sugar
- 2 Tbsp. water
- 2 Tbsp. cornstarch
- 1 tbsp. lemon juice

Instructions

1. preheat your oven to 350- degrees
2. Start by preparing the crust In a food processor add the graham crackers, butter and sugar . pulse until it looks like wet sand.
3. Press the mixture firmly into the bottom and a little up the sides of a 9 inch springform pan. Bake for 10 minutes, while you prepare the filling

4. MAKE THE FILLING

5. In a large bowl beat the softened cream cheese with the sugar beat until smooth , about 2-3 minutes
6. Mix in the cream, mascarpone and vanilla mix until well combined. Add the eggs one at a time on low speed. Mix in the flour.
7. Pour the filling into the prepared crust, smooth the top with a spatula. Place the springform pan in a water bath to prevent cracks. Wrap the spring form pan with tin foil and place in a larger pan. Fill the pan half way up with hot water .
8. Bake for 55-65 minutes. Or until the edges are firm and the center still jiggly.
9. Turn off the oven and leave the cheesecake inside with the oven door slightly opened for 1 hour.
10. Remove from the oven and let cool completely. Cover and refrigerate without the topping for at least 3 hours or overnight for the best flavor and texture. TOP when you are ready to serve.

11. MAKE THE STRAWBERRY TOPPING

12. In a small sauce pan add the prepared strawberries , sugar and water mix to combine. cook the mixture over medium heat stirring , until the strawberries release their juices. Thicken the glaze by mixing the cornstarch with 2 tbsp. of water to make a slurry. Add this to the sauce pan and stir well. Cook for another 3-4 minutes until the glaze thickens. Mix in the lemon juice.