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Classic Cheesecake ♦♦

A rich and creamy dessert with a buttery graham cracker crust and a smooth cream cheese filling. This classic cheesecake is a crowd-pleaser and perfect for any occasion.

Recipe Type: Standard

Prep Time: 30 mins

Cook Time: 60 mins

Total Time: 90 mins

Recipe Yield: 1000 grams

Number of Servings: 10

Serving Size: 100 g

Ingredients

2 c	graham cracker crumbs
0.5 c	Butter
4 c	Cream cheese
1 c	Sugar
2 tsp	vanilla extract
4 count	Eggs

1 c	Sour cream
0.25 c	all-purpose flour

Directions

Step 1

Preheating

Preheat the oven to 325°F (163°C).

Prep Time: 5 mins

Cook Time: 0 mins

Step 2

Pressing

In a medium bowl, combine the graham cracker crumbs and melted butter. Press the mixture into the bottom of a 9-inch springform pan to form the crust.

Prep Time: 10 mins

Cook Time: 0 mins

Step 3

Mixing

In a large mixing bowl, beat the cream cheese, sugar, and vanilla extract until smooth and creamy. Add the eggs one at a time, beating well after each addition. Stir in the sour

cream and flour until well combined.

Prep Time: 15 mins

Cook Time: 0 mins

Step 4

Pour the cream cheese mixture over the crust in the springform pan. Smooth the top with a spatula.

Prep Time: 5 mins

Cook Time: 0 mins

Step 5

Baking

Bake the cheesecake in the preheated oven for 60 minutes or until the center is set and the top is lightly browned.

Prep Time: 0 mins

Cook Time: 60 mins

Step 6

Cooling

Remove the cheesecake from the oven and let it cool in the pan for 10 minutes. Run a knife around the edge of the pan to loosen the cheesecake, then remove the sides of the pan. Let the cheesecake cool completely on a wire rack.

Prep Time: 10 mins

Cook Time: 0 mins

Step 7

Refrigerating

Refrigerate the cheesecake for at least 4 hours or overnight before serving.

Prep Time: 0 mins

Cook Time: 127 mins

Nutrition Facts

Calories: 350 kcal

Fat: 30 g

Protein: 6 g

Carbohydrates: 20 g

Nutrition Facts

Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	6 g	35.29%	35.29%

Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	20 g	36.36%	40%
Fibers	0 g	0%	0%
Sugars	15 g	N/A	N/A
Lactose	0 g	N/A	N/A

Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	8 g	N/A	N/A
Saturated Fat	18 g	81.82%	105.88%
Fat	30 g	107.14%	120%
Cholesterol	120 mg	N/A	N/A

Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	15 iu	1.67%	2.14%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin C	0 mg	0%	0%
Vitamin B6	0 mg	0%	0%
Vitamin B12	0 mcg	0%	0%
Vitamin E	0 mg	0%	0%
Vitamin D	0 mcg	0%	0%

Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	250 mg	10.87%	10.87%
Calcium	8 mg	0.8%	0.8%
Iron	4 mg	50%	22.22%
Potassium	0 mg	0%	0%
Zinc	0 mg	0%	0%
Selenium	0 mcg	0%	0%

Recipe Attributes

Events

Christmas

Easter

Thanksgiving

Birthday

Wedding

Halloween

Valentine's Day

Mother's Day

Father's Day

New Year

Anniversary

Baby Shower

Bridal Shower

Graduation

Back to School

Barbecue

Picnic

Game Day

Course

Desserts

Breads

Meal Type

Lunch

Dinner

Difficulty Level

Easy

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