

CLASSIC, FRUIT-TOPPED & CANDY
INSPIRED

CHEESECAKES

BY BLOGCHEF

PERFECT PARTY DESSERTS

cheesecake recipes
for any occasion

11 recipes

NEW YORK CHEESECAKE

classic flavor

PEANUT BUTTER CHEESECAKE

for the sweet tooth

BLUEBERRY CHEESECAKE

fruity fun

S T R E T N O C

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CLASSIC

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Blueberry-topped cheesecake

SOMETHING DIFFERENT

Pumpkin cheesecake

No-bake lemon cheesecake



New York cheesecake

Prep time: 25 minutes

Cook time: 1 hour

Total time: 6 hours, 25 minutes

Servings: 14



Ingredients

Crust:

- 15 graham crackers, crushed
- 2 tablespoons butter, melted

Filling:

- Four 8-oz packages cream cheese
- 1 1/2 cups white sugar
- 3/4 cup milk
- 4 eggs
- 1 cup sour cream
- 1 tablespoon vanilla extract
- 1/4 cup all-purpose flour



New York cheesecake

Calories: 393
Protein (g): 7.3
Carbs (g): 55.7
Fats (g): 15.9



Directions

1. **Preheat the oven.** Preheat oven to 350°F (175°C). Grease a 9-inch springform pan.
2. **Make the crust.** In a medium bowl, mix the graham cracker crumbs with the melted butter. Press the mixture onto the bottom of the springform pan.
3. **Prepare the filling.** In a large bowl, mix the cream cheese with the sugar until smooth. Blend in the milk, and then mix in the eggs one at a time, mixing just enough to incorporate. Mix in the sour cream, vanilla, and flour until smooth. Pour the filling into the prepared crust.
4. **Bake the cheesecake.** Bake in the preheated oven for 1 hour. Turn the oven off and let the cake cool in the oven with the door closed for 5 to 6 hours. This prevents cracking.
5. **Chill before serving.** Chill in the refrigerator until ready to serve.



Fudgy chocolate cheesecake

Prep time: 15 minutes
Cook time: 60 minutes
Total time: 1 hour, 15 minutes
Servings: 14



Ingredients

Chocolate crumb crust:

- 1 1/2 cups vanilla wafers, crushed
- 1/2 cup powdered sugar
- 1/3 cup cocoa powder
- 1/3 cup melted butter

Cheesecake filling:

- 12 oz semisweet chocolate chips
- 24 oz cream cheese, softened
- 14 oz sweetened condensed milk
- 4 eggs
- 2 teaspoons vanilla extract



Fudgy chocolate cheesecake

Calories: 478
Protein (g): 9.2
Carbs (g): 42.5
Fats (g): 32.2



Directions

- 1. Prep.** Set out your cream cheese an hour early to soften. Preheat your oven to 300°F or 149°C. Crush the vanilla wafers. I use a food processor, then dump them into a zip-top bag and finish crushing with a rolling pin. After crushing, measure 1 1/2 cups and add to a medium-sized bowl. Melt 1/3 cup butter in a small saucepan or in the microwave in 10-second intervals.
- 2. Make the crust.** To the bowl with the vanilla wafer crumbs, add 1/2 cup powdered sugar, 1/3 cup cocoa powder, and 1/3 cup melted butter. Stir until fully combined. Press the crust into a 9-inch spring form pan.
- 3. Melt the chocolate chips.** Pour a bag of chocolate chips into a glass bowl. Microwave it for 90 seconds and stir. If the melted chips aren't completely smooth after stirring, microwave 15 seconds at a time until they are.
- 4. Make the filling.** Add softened cream cheese to a stand mixer bowl and beat just until it looks smooth and fluffy. With the mixer running, pour in the sweetened condensed milk. Turn off the mixer and scoop the melted chocolate into the cream cheese mixture. Add 4 eggs and 2 teaspoons vanilla. Mix just until evenly combined.
- 5. Bake.** Pour filling into spring form pan with prepared crust. Smooth out the top with a plastic spatula, then pick up the pan and tap it gently several times on the countertop. This helps release trapped air to avoid cracks. Place a baking sheet in the lower rack of your oven and add 1 to 2 cups of water. Then put the cheesecake on a higher rack and bake for 60 minutes.
- 6. Cool.** After an hour, the cake should look drier around the outside and slightly darker in the middle third. If it's not quite there, keep cooking but recheck every 3 minutes. Once it looks ready, shut off the oven and open the door. Let the cake cool in the oven for at least an hour, then finish cooling on a rack on the counter.



Peanut butter cup cheesecake

Prep time: 30 minutes
Cook time: 1 hour, 35 minutes
Total time: 7 hours, 5 minutes
Servings: 16



Ingredients

Crust:

- 4 1/2 cups Oreo cookies, crushed
- 1 cup roasted peanuts, chopped
- 1/2 cup butter, melted

Filling:

- 2 lbs cream cheese, softened
- 5 eggs, room temperature
- 1 1/2 cups firmly packed brown sugar
- 1 cup smooth peanut butter
- 1/2 cup whipping cream
- 1 teaspoon vanilla extract
- 12 Reese's Peanut Butter Cups

Topping:

- 3 ounces sour cream
- 1/2 cup sugar



Peanut butter cup cheesecake

Calories: 686
Protein (g): 15.1
Carbs (g): 47.7
Fats (g): 50.9



Directions

- 1. Make the crust.** Put the Oreo cookies and peanuts into a food processor and grind until fine. Mix the crushed mixture with the melted butter, then press it firmly onto the bottom and up the sides of a greased 10-inch springform pan to form the crust.
- 2. Prepare the filling.** In a large bowl, beat the cream cheese with an electric mixer until smooth. Add the eggs one at a time, beating well after each addition. Mix in the brown sugar, vanilla extract, peanut butter, and whipping cream until smooth. Fold in the chopped Reese's Peanut Butter Cups with a rubber spatula, then pour the filling into the prepared crust.
- 3. Bake the cheesecake.** Place the cheesecake into the oven and bake at 275°F (135°C) for 1 1/2 hours, or until firm and lightly browned.
- 4. Add the topping.** Combine the sour cream and sugar, then pour the mixture evenly over the cheesecake. Return it to the oven and bake for an additional 5 minutes.
- 5. Cool and chill.** Remove the cheesecake from the oven and allow it to cool for 1 hour. Transfer it to the refrigerator and chill for at least 4 hours before serving.



Turtle cheesecake

Prep time: 30 minutes
Cook time: 1 hour, 15 minutes
Total time: 4 hours, 45 minutes
Servings: 14



Ingredients

Crust:

- 1 3/4 cups chocolate graham cracker crumbs
- 1/2 cup butter, melted

Filling:

- Three 8-oz packages cream cheese, softened
- One 14-oz can sweetened condensed milk
- 1/2 cup granulated sugar
- 3 large eggs
- 3 tablespoons lime juice
- 1 tablespoon vanilla extract

Topping:

- 1 1/2 cups semi-sweet chocolate chips
- 2 tablespoons chocolate syrup
- 2 tablespoons caramel sundae syrup
- 1/2 cup pecans, chopped
- 1/4 cup semi-sweet chocolate chips



Turtle cheesecake

Calories: 597
Protein (g): 9.7
Carbs (g): 56
Fats (g): 40.1



Directions

- 1. Prepare the crust.** Preheat the oven to 300°F (150°C) and grease a 9-inch springform pan. In a bowl, combine the chocolate graham cracker crumbs and melted butter, then press the mixture onto the bottom and 1 inch up the sides of the pan.
- 2. Make the filling.** In a large bowl, beat the cream cheese and sweetened condensed milk until smooth. Add the sugar, lime juice, eggs, and vanilla extract, mixing until fully combined. Microwave the chocolate chips in 10-second intervals until just melted. Stir 2 cups of the cheesecake batter into the melted chocolate. Spoon the plain batter and chocolate batter alternately into the crust—starting with plain batter, then chocolate, and finishing with plain.
- 3. Bake the cheesecake.** Bake for 1 hour and 15 minutes, or until the center moves only slightly when gently shaken. Remove from the oven and cool completely for at least 5 hours.
- 4. Add the topping.** Once cooled, top the cheesecake with chocolate syrup, caramel sundae syrup, chopped pecans, and additional chocolate chips. Slice and enjoy.



Black cherry cheesecake

Prep time: 20 minutes

Cook time: 1 hour, 8 minutes

Total time: 6 hours, 28 minutes

Servings: 14



Ingredients

Crust:

- 1 cup cinnamon graham crackers, crushed
- 7 tablespoons butter, softened

Filling:

- 32 oz cream cheese, softened
- 1 1/4 cups sugar
- 1/4 cup sour cream
- 1 tablespoon vanilla extract
- 5 eggs, room temperature

Topping:

- 3/4 cup black cherry preserve
- 2/3 cup fresh black cherries



Black cherry cheesecake

Calories: 463
Protein (g): 7.2
Carbs (g): 39.8
Fats (g): 31.1



Directions

- 1. Take out your ingredients.** Take the cream cheese, sour cream, butter, and eggs out of the refrigerator and set them on the counter for 1 hour. When you're 20 minutes out from starting your prep, preheat your oven to 350°F or 177°C.
- 2. Make the crust.** Crush 12 to 15 sweet cinnamon graham crackers in a food processor. If they're not finely crushed in the processor, pour them into a ziptop bag and roll the bag with a rolling pin. Measure 1 cup of the cracker crumbs back into the food processor. Add 7 tablespoons of softened butter and pulse. Press the crumb mixture into a 9-inch springform pan.
- 3. Bake the crust.** Bake the crust in the heated oven for 8 minutes. Let it cool.
- 4. Prep the filling.** Heat your oven to 425°F or 218°C. Add 4 8-oz. blocks of cream cheese, 1 1/4 cup sugar, 1/4 cup sour cream, and 1 tablespoon vanilla to a large mixing bowl. Combine. If you're using a mixer, mix on low speed. Add eggs one a time and mix between each.
- 5. Bake.** Pour the filling over the cooked, cooled crust. Bake the cheesecake at 425°F (218°C) for 1 hour. Turn the oven off, open the door slightly and let the cake cook for a few hours. Slide a knife around the edge and place in the refrigerator to chill.
- 6. Add topping.** Mix the preserves and the cherries in a bowl. Pour over the cheesecake top just before serving.



Berry cheesecake

Prep time: 30 minutes
Cook time: 1 hour, 38 minutes
Total time: 7 hours, 8 minutes
Servings: 14



Ingredients

Crust:

- 1 1/2 cups graham cracker crumbs
- 6 tablespoons butter, melted
- 1 tablespoon sugar

Filling:

- Five 8-oz packages cream cheese, room temperature
- 1 1/2 cups sugar
- 5 eggs, room temperature
- 2 egg yolks, room temperature
- 1/4 cup sour cream
- 1 1/2 teaspoons vanilla extract
- 1 tablespoon lemon zest

Fresh berry topping:

- 1 cup strawberry jelly
- 1/2 pint fresh strawberries, sliced
- 1/2 pint fresh raspberries
- 1/2 pint fresh blueberries



Berry cheesecake

Calories: 570
Protein (g): 8.8
Carbs (g): 61.6
Fats (g): 33



Directions

- 1. Prep the crust.** Preheat the oven to 350°F (175°C). In a medium bowl, combine the crushed graham crackers, sugar, and melted butter; stir with a fork until everything is evenly moistened. Press the mixture firmly onto the bottom of a 9-inch springform pan and about 1 inch up the sides. Bake for 8 minutes, then remove and cool to room temperature. Increase the oven temperature to 450°F (230°C).
- 2. Make the filling.** In another medium bowl, beat the cream cheese and sugar with an electric mixer until light and fluffy. Add the eggs and egg yolks two at a time, mixing well after each addition. Add the sour cream, lemon zest, and vanilla, then mix until smooth. Pour the filling over the cooled crust.
- 3. Bake the cheesecake.** Bake at 450°F (230°C) for 15 minutes. Reduce the oven temperature to 225°F (110°C) and continue baking for 1 hour and 15 minutes. Turn the oven off, crack the door open, and let the cheesecake sit inside for 30 minutes to finish setting. Remove from the oven and cool completely.
- 4. Chill and finish with topping.** Wrap the cheesecake and refrigerate overnight. For the topping, gently melt the jelly in a small saucepan over low heat until smooth. Toss the berries with the warm jelly, then arrange them over the top of the chilled cheesecake before serving.



Strawberry swirl cheesecake

Prep time: 30 minutes
Cook time: 50 minutes
Total time: 6 hours, 20 minutes
Servings: 16



Ingredients

Crust:

- 1 1/4 cups graham cracker crumbs
- 1/4 cup sugar
- 1/3 cup butter, melted

Filling:

- Two 10-oz packages frozen sweetened strawberries, thawed
- 1 tablespoon cornstarch
- Three 8-oz packages cream cheese, softened
- One 14-oz can sweetened condensed milk
- 1/4 cup lemon juice
- 3 eggs



Strawberry swirl cheesecake

Calories: 257
Protein (g): 4.8
Carbs (g): 10.3
Fats (g): 22.5



Directions

- 1. Make the crust.** In a medium bowl, stir together the graham cracker crumbs, sugar, and melted butter until the mixture looks evenly moistened. Press it firmly into the bottom of a 9-inch springform pan, then refrigerate for 30 minutes to help it set.
- 2. Prepare the strawberry sauce.** Add the strawberries and cornstarch to a blender, cover, and blend until completely smooth. Pour the mixture into a saucepan and bring it to a boil, stirring as it thickens. Let it boil for 2 minutes, then set aside 1/3 cup to cool. Cover and refrigerate the remaining sauce to serve later.
- 3. Mix the filling and swirl.** In a large bowl, beat the cream cheese until light and fluffy. Gradually mix in the sweetened condensed milk, then add the lemon juice. Beat in the eggs one at a time on low speed. Pour half of the filling over the chilled crust. Drop half of the reserved strawberry sauce over the filling in 1/2-teaspoon amounts. Carefully spoon the remaining filling on top, then add the rest of the strawberry sauce the same way. Gently swirl the top layer with a knife to create a marbled effect.
- 4. Bake and chill.** Bake the cheesecake at 300°F (150°C) for 45-50 minutes, or until the center is almost set. Cool on a wire rack for 10 minutes, then refrigerate overnight. Serve with the chilled strawberry sauce.



Cheesecake topped with fresh fruit

Prep time: 25 minutes
Cook time: 1 hour, 10 minutes
Total time: 9 hours, 35 minutes
Servings: 16



Ingredients

Crust:

- 1 cup vanilla wafers, crushed
- 3 tablespoons butter, melted
- 3 tablespoons sugar

Filling:

- Four 8-oz packages cream cheese
- 1 cup sugar
- 2 tablespoons flour
- 1 cup sour cream
- 4 eggs
- 1 package JELL-O lemon instant pudding
- 2 cups Cool Whip strawberry whipped topping, thawed

Topping:

- 1 cup fresh blueberries
- 1 cup fresh strawberries, sliced
- 1 cup kiwis, peeled and sliced



Cheesecake topped with fresh fruit

Calories: 380
Protein (g): 7.2
Carbs (g): 30.7
Fats (g): 26.3



Directions

- 1. Prepare the crust.** Preheat the oven to 325°F (165°C). In a bowl, mix the crushed vanilla wafers, sugar, and melted butter. Line a 13x9-inch baking dish with aluminum foil and firmly press the mixture onto the bottom.
- 2. Bake the crust.** Bake for 10 minutes, then remove from the oven and set aside to cool slightly.
- 3. Make the filling.** In a large mixing bowl, beat the cream cheese, 1 cup of sugar, and flour until smooth. Add the sour cream and mix well. Beat in the eggs one at a time, mixing until just blended after each addition. Add the lemon pudding mix and stir until fully combined. Pour the filling evenly over the baked crust.
- 4. Bake the cheesecake.** Return the dish to the oven and bake for 1 hour, or until the center is almost set. Remove from the oven, allow to cool to room temperature, then refrigerate overnight.
- 5. Finish and serve.** Lift the cheesecake out of the pan using the foil and place it on a serving platter. Spread the whipped topping over the surface and decorate with fresh fruit before slicing.



Blueberry-topped cheesecake

Prep time: 25 minutes

Cook time: 1 hour, 15 minutes

Total time: 3 hours, 25 minutes

Servings: 12



Ingredients

Crust:

- 1/4 cup pecans, finely chopped
- 1/4 cup almonds, finely chopped
- 1/4 cup walnuts, finely chopped
- 3/4 cup vanilla wafers, finely crushed
- 2 tablespoons butter, melted

Filling:

- 1 1/2 lbs cream cheese
- 1 1/3 cups sugar
- 5 large eggs
- 16 ounces sour cream
- 1/4 cup flour
- 2 teaspoons vanilla extract
- 2 teaspoons lemon juice
- 1 can blueberry pie filling



Blueberry-topped cheesecake

Calories: 518
Protein (g): 10.4
Carbs (g): 45.5
Fats (g): 33.6



Directions

1. **Prepare the crust.** Preheat the oven to 325°F (165°C). Mix all crust ingredients together, then press the mixture firmly into the bottom and 1 1/2 inches up the sides of a 9-inch springform pan. Set aside.
2. **Make the filling.** In a large mixing bowl, beat the cream cheese until it becomes light and fluffy. Gradually add the sugar, beating until creamy. Add the eggs one at a time, mixing well after each addition. Then add the flour, vanilla extract, and lemon juice. Mix well, then add the sour cream and beat until smooth.
3. **Bake the cheesecake.** Pour the cream cheese mixture over the prepared crust. Place the pan on the middle rack and bake at 325°F (165°C) for 1 hour and 15 minutes.
4. **Cool and chill.** When the baking time is up, prop open the oven door and let the cheesecake sit inside for 1 hour. Remove it, allow it to cool completely, then refrigerate overnight.
5. **Top and serve.** Finish the chilled cheesecake with blueberry pie filling before serving.



Pumpkin cheesecake

Prep time: 25 minutes
Cook time: 1 hour, 5 minutes
Total time: 6 hours, 55 minutes
Servings: 14



Ingredients

Crust:

- $\frac{3}{4}$ cups graham cracker crumbs
- 3 tablespoons light brown sugar
- $\frac{1}{2}$ teaspoon ground cinnamon
- 1 stick salted butter (melted)

Filling:

- Three 8-oz packages cream cheese, room temperature
- One 15-oz can pumpkin puree
- 3 eggs + 1 egg yolk (room temperature)
- $\frac{1}{4}$ cup sour cream
- 1 $\frac{1}{2}$ cups sugar
- $\frac{1}{2}$ teaspoon ground cinnamon
- $\frac{1}{8}$ teaspoon ground nutmeg
- $\frac{1}{8}$ teaspoon ground cloves
- 2 tablespoons all-purpose flour
- 1 teaspoon vanilla extract

Topping:

- 2 cups sour cream
- 2 tablespoons granulated sugar
- Pecan halves (optional)



Pumpkin cheesecake

Calories: 335
Protein (g): 5.6
Carbs (g): 31.3
Fats (g): 21.9



Directions

- 1. Preheat and prep the crust.** Preheat the oven to 350°F or 177°C. In a medium bowl, combine the crushed graham cracker crumbs, brown sugar, and cinnamon. Add the melted butter, mix well, and press the mixture firmly onto the bottom and partway up the sides of a greased 9-inch springform pan.
- 2. Make the filling.** In a large bowl, beat the cream cheese until smooth. Add the pumpkin purée, eggs, egg yolk, sour cream, sugar, cinnamon, nutmeg, and cloves. Add the flour and vanilla extract, then beat until everything is well combined.
- 3. Bake the cheesecake.** Pour the batter over the crust and spread it evenly. Bake for 1 hour. Remove the cheesecake from the oven (leave the oven on).
- 4. Add the sour cream topping.** In a small bowl, whisk together 2 cups sour cream and 2 tablespoons granulated sugar. Spread the mixture over the top of the cheesecake. Return the cheesecake to the oven and bake for 5 minutes.
- 5. Cool and chill.** Remove from the oven and let the cheesecake sit for about 30 minutes. Cover with plastic wrap and refrigerate for at least 4 hours. Top with pecan halves before serving, if desired.



No-bake lemon cheesecake

Prep time: 20 minutes
Cook time: 0
Total time: 20 minutes
Servings: 14



Ingredients

Crust:

- 1 1/2 cups graham cracker crumbs
- 6 tablespoons unsalted butter, melted
- 2 tablespoons sugar

Lemon filling:

- Two 8-oz packages cream cheese, room temperature
- 1 cup powdered sugar
- 1 tablespoon lemon zest
- 1/4 cup fresh lemon juice
- 1 teaspoon vanilla extract
- 1 cup cold heavy cream

Topping:

- 2 cups fresh strawberries, sliced
- 1 tablespoon sugar
- 1 teaspoon lemon juice



No-bake lemon cheesecake

Calories: 254
Protein (g): 2.7
Carbs (g): 18.3
Fats (g): 19.5



Directions

- 1. Make the crust.** Combine the graham cracker crumbs, melted butter, and sugar in a bowl. Stir until the crumbs look evenly moistened. Press the mixture firmly into the bottom of a 9-inch springform pan. Pop it in the fridge while you make the filling.
- 2. Beat the filling.** In a large bowl, beat the cream cheese until smooth. Add the powdered sugar, lemon zest, lemon juice, and vanilla. Mix until creamy and well blended.
- 3. Whip the cream.** In a separate bowl, whip the heavy cream to stiff peaks. Fold the whipped cream gently into the lemon filling—this makes the cheesecake light and fluffy.
- 4. Fill and chill.** Spread the lemon filling evenly over the chilled crust. Smooth the top with a spatula, cover the pan, and refrigerate for at least 4 hours (overnight gives the cleanest slices).
- 5. Prepare the strawberry topping.** Toss the sliced strawberries with sugar and lemon juice. Let them sit for about 10 minutes—this makes a glossy, juicy topping.
- 6. Serve.** Release the cheesecake from the springform pan. Spoon the macerated strawberries on top right before serving.