



Creamy Lemon Cheesecake with Fresh Citrus Flavor

My First Cheesecake Surprise

I made my first cheesecake for my husband's birthday. I was so nervous. It came out with a giant crack right down the middle. I almost cried. Then I just covered it with berries. He said it was the best thing he ever tasted. I still laugh at that.

That is why this recipe has a lemon curd topping. It hides everything. No one will know if your cake cracks. It just looks pretty and tastes wonderful. What is your favorite dessert to make for someone you love?

Let's Talk About the Crust

Do not just dump the crumbs in the pan. Press them down tight with your fingers. Really pack them in. This makes a strong base for our creamy filling. It keeps everything from falling apart.

Fun fact: Using vanilla wafers instead of graham crackers gives a softer, sweeter crunch. I think it is much nicer with the lemon. Do you prefer a crunchy crust or a soft one?

The Secret to a Smooth Filling

Here is the big secret. Your cream cheese must be soft. Leave it on the counter for a few hours. If it is cold, you will get lumps. Nobody wants a lumpy cheesecake.

Mix everything on a low speed. Too much air makes the cake puff up and then fall. That causes cracks. Slow and steady wins the race. This matters because a smooth batter makes a dreamy, creamy cake.

The Magic of Patience

Baking is easy. The waiting is the hard part. Letting the cake cool in the oven is magic. It stops the top from cracking. Then you must let it get cold in the fridge. This helps all the flavors become friends.

I know you want to eat it right away. But trust me, waiting makes it perfect. This matters for texture. A cold cheesecake is a happy cheesecake.

The Pretty Lemon Top

Now for the fun part. Spread that sunny lemon curd on top. Doesn't that smell amazing? It is like sweet sunshine. Then add a little cloud of whipped cream. It makes everyone smile when they see it.

This is your masterpiece. You made this beautiful thing. Share a picture if you make it. I would love to see your creation.



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Ingredients:

Ingredient	Amount	Notes
Vanilla wafer crumbs	2½ cups	Ground (the contents of an 11-ounce box of cookies)
All-purpose flour	¼ cup	
Granulated sugar	¼ cup	
Kosher salt	¼ teaspoon	
Unsalted butter	6 tablespoons	Melted
Cream cheese	24 ounces	Room temperature
Granulated sugar	1 cup	
Eggs	3 large	Room temperature
Vanilla extract	2 teaspoons	
Sour cream	½ cup	
Lemon zest	1 teaspoon	From 1 large lemon
Lemon juice	2 tablespoons	From the 1 large lemon that was zested
Lemon curd	10 ounces	Good quality
Extra creamy whip cream spray topping	6.5 ounces	

My Favorite Lemon Cheesecake

My grandson Felix requests this every year for his birthday. It's our special tradition. Making it feels like wrapping your kitchen in a sunny hug. The secret is in the fresh lemon. It makes all the difference, my dears.

See also [Easy Puff Pastry Apple Strudel Recipe](#)

First, preheat your oven to 350°F. Grab your springform pan and give it a light spray. Now, let's make that crust. Mix your vanilla wafer crumbs, flour, sugar, and salt together. Pour in that melted butter and stir until it's like wet sand. I still laugh at how my sister used graham crackers once. It was a funny, crunchy surprise! Press those crumbs firmly into the pan. Make sure you go a little up the sides. This keeps our filling safe and sound. Now, for the creamy part. Beat your room-temperature cream cheese and sugar until it's smooth. Add the eggs, one at a time. Go slow and gentle. (My hard-learned tip: Don't whip it fast! Too much air makes it puff up and crack later.) Next, mix in the vanilla, sour cream, lemon zest, and juice. Doesn't that smell amazing? Pour this lovely batter over your crust. Bake it for about an hour. The top should look set but still have a little jiggle in the middle. This is the most important part! Turn off the oven and crack the door open. Let the cake rest inside for a full hour. This keeps it from getting upset and cracking. After it cools on the counter, spread the lemon curd on top. It hides any little cracks and adds so much joy. A swirl of whipped cream makes it perfect. Then, you must be patient. Let it chill in the fridge for a few hours. **What's your favorite birthday dessert? Share below!** **Cook Time:** 60 minutes **Total Time:** 5 hours 20 minutes **Yield:** 12 servings
Category: Dessert

Three Zesty Twists

Let's play with our food, shall we? You can make this cheesecake your own. Here are a few ideas from my recipe box. **Berry Swirl...** Fold a cup of mashed raspberries right into the filling before baking. It makes pretty pink ribbons. **Toasty Coconut...** Use toasted coconut cookie crumbs for the crust. It tastes like a little vacation. **Ginger Snap...** Swap the vanilla wafers for gingersnap cookies. The spice and lemon are a wonderful dance. Which one would you try first? Comment below!

See also Soft Chewy Vanilla Brownies with White Chocolate

Serving It Up Right

This cheesecake is a star all on its own. But I love to make it extra special. A few fresh blueberries on the side look so pretty. A thin lemon slice on each piece is lovely, too. For a drink, a cup of hot tea is just right. It cuts through the richness. For a festive night, a little glass of prosecco is nice. Its bubbles love the citrus. Which would you choose tonight?



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Keeping Your Lemon Cheesecake Happy

This creamy cheesecake loves the cold. Keep it covered in the fridge for up to five days. You can also freeze slices for a sweet treat later. Wrap each piece tightly in plastic wrap first. I once forgot to cover a whole cake. The fridge air made it taste a bit funny. Now I always use a lid! This matters because good storage keeps flavors fresh. It makes your hard work last longer. You can make the whole crust ahead of time. Just press it in the pan and chill it. This helps on a busy baking day. Have you ever tried storing it this way? Share below!

Fixing Common Cheesecake Troubles

Is your filling lumpy? Make sure your cream cheese is soft. Room temperature ingredients mix together smoothly. I remember when my niece used cold cream cheese. We had tiny lumps everywhere! Does the top crack? Cooling it slowly in the oven helps so much. This matters for a beautiful, smooth dessert. A cracked cake still tastes wonderful, though. Do not worry too much. Is the crust too crumbly? You might need to press it harder. Pack those crumbs down tight into the pan. Which of these problems have you run into before? Solving little issues builds your cooking confidence.

Your Cheesecake Questions Answered

Q: Can I make this gluten-free? A: Yes! Use gluten-free vanilla wafers for the crust. It works just the same. Q: Can I make it ahead? A: Absolutely. This cake is even better the next day. The flavors get to know each other. Q: What can I use instead of sour cream? A: Plain Greek yogurt is a great swap. It gives the same creamy, tangy taste. Q: Can I make a

smaller cake? A: You can halve the recipe. Use a 7-inch pan and bake for less time. Q: Is the lemon curd needed? A: It is not, but it adds a lovely extra zing. Which tip will you try first? *Fun fact: Letting the cake cool slowly in the oven helps stop cracks. It is like waking up slowly on a weekend!*

Share Your Sweet Creation

I hope you love making this sunny lemon cheesecake. It always reminds me of spring picnics. Baking should be fun, not fussy. Your kitchen is a place for happy memories.

See also Biscochitos Holiday Cookie Delight
I would love to see your beautiful results. Have you tried this recipe? Tag us on Pinterest! It makes my day to see your family enjoying dessert. Thank you for spending time with me today. Happy cooking!
—Elowen Thorn.

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Author: Elowen Thorn



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Cooking Method: [Baking](#)



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Difficulty: **Beginner**



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Prep time: **20 minutes**



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Cook time: **1 hour**



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Rest time: **5 minutes**



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Total time: **5 hours 20 minutes**



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Servings: **12 servings**



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Calories: **kcal**



Best Season: **Summer**

Description

This lemon cheesecake comes out smooth, creamy, and full of fresh

citrus flavor. Make it for birthdays, holidays, or weekend desserts.

Ingredients

=== Crust ===

- ☐ 2½ cups vanilla wafer crumbs ((ground (the contents of an 11-ounce box of cookies))
- ☐ ¼ cup all-purpose flour
- ☐ ¼ cup granulated sugar
- ☐ ¼ teaspoon kosher salt
- ☐ 6 tablespoons unsalted butter ((melted))

=== Filling ===

- ☐ 24 ounces cream cheese ((room temperature))
- ☐ 1 cup granulated sugar
- ☐ 3 large eggs ((room temperature))
- ☐ 2 teaspoons vanilla extract
- ☐ ½ cup sour cream
- ☐ 1 teaspoon lemon zest ((from 1 large lemon))
- ☐ 2 tablespoons lemon juice ((from the 1 large lemon that was zested))

=== Garnish ===

- ☐ 10 ounces lemon curd ((good quality))
- ☐ 6.5 ounces extra creamy whip cream spray topping

Instructions

1. Preheat the oven to 350°F. Lightly spray a 9-inch springform pan with baking spray. Set aside.
2. Make the crust by combining the vanilla wafer crumbs, flour, sugar, salt, and melted butter in a medium-sized bowl.
3. Press the crumb mixture into the bottom of the springform pan so that it is tightly packed and goes up the side of the pan about 1 inch. Set aside.
4. To make the filling, in a large bowl, beat the cream cheese and sugar until smooth. Add the eggs one at a time until each egg is incorporated. Do this at a low speed so that you do not incorporate too much air into the batter.
5. Add the vanilla, sour cream, lemon zest, and lemon juice. Mix the batter just until all the ingredients are incorporated, and the batter is smooth.
6. Pour the batter over the crust and bake your cheesecake for 60 minutes, or until the top looks set but slightly jiggly. Do not let the top brown.
7. Turn off your oven and crack your oven door open about 2 inches, and allow your cheesecake to cool in the oven for 1 hour. After that, you can remove your cheesecake and place it on a cooling rack on your kitchen counter until it cools completely for another hour. This helps keep your cheesecake from cracking.
8. After your cheesecake has cooled on the counter, spread the lemon curd in a thin, even layer over the top of your cheesecake. This will cover any cracks your cheesecake may have gotten while cooling. Garnish with whipped cream and lemon slices.
9. Refrigerate your cheesecake for at least 2 to 4 hours.
10. Once your cheesecake is completely cool and refrigerated, run your knife around the edges and un-mold your cheesecake from the springform pan.



Keywords: Cheesecake, Lemon, Citrus, Dessert