



# Lemon Cheesecake with Graham Cracker Crust

## The First Bite That Changed Everything

The first time I tasted lemon cheesecake, it was like sunshine on a plate. The tangy lemon curd danced with the creamy filling. The graham cracker crust added a sweet, crunchy hug. **Ever wondered how you could turn lemon cheesecake with graham cracker crust into something unforgettable?** For me, it was that perfect balance of tart and sweet. One bite, and I was hooked.

## My Cheesecake Disaster (And What It

## Taught Me)

My first attempt at this recipe ended in a cracked top. I rushed the cooling step, eager to taste my creation. The cheesecake still tasted great, but it wasn't pretty. **Home cooking isn't about perfection—it's about joy and learning.** Now I laugh at my early mistakes. They taught me patience and the value of slowing down.

## Why This Cheesecake Works

– The graham cracker crust balances the tangy lemon with its toasty sweetness. – The lemon zest brightens the rich cream cheese without overpowering it. **Which flavor combo surprises you most?** Is it the creamy filling with the crunchy crust? Or the lemon curd's bold pop? Share your thoughts below!

## A Slice of History

Cheesecake dates back to ancient Greece, where it was served to athletes. The graham cracker crust became popular in America during the 1920s. \*Did you know lemon curd was originally a British spread for toast?\* This recipe blends traditions into one modern dessert. It's a testament to how food evolves. What's your favorite cheesecake memory? Tell me in the comments!



## Lemon Cheesecake with Graham Cracker Crust

## Ingredients:

Ingredient	Amount	Notes
Unsalted butter	5 Tablespoons	Melted
Graham cracker crumbs	1 $\frac{3}{4}$ cups	About 20 crackers finely crushed
Granulated sugar	$\frac{1}{4}$ cup	
Cream cheese	3 (8-ounce) packages	At room temperature
Granulated sugar	1 cup	
Large eggs	4	Well beaten
Lemon	1	Zested (no juice)
Vanilla extract	1 teaspoon	
Lemon curd	$\frac{3}{4}$ cup	More if desired
Whipped cream	As needed	For topping

## How to Make Lemon Cheesecake with Graham Cracker Crust

### Step 1

See also Classic Vanilla Brownie Recipe

Preheat your oven to 350°F. Mix graham cracker crumbs, melted butter, and sugar in a bowl. Press the mix into a springform pan. Bake for 5 minutes, then cool. (Hard-learned tip: Use a measuring cup to press the crust flat.) **Step 2** Beat cream cheese and sugar until smooth. Add eggs, lemon zest, and vanilla. Mix for 2 minutes until creamy. Pour over the cooled crust. Tap the pan to level it. **What's the best way to soften cream cheese? Share below!** **Step 3** Bake for 40–50 minutes until edges puff. The center should wiggle slightly. Cool on the oven for



10 minutes. Run a knife around the edge to prevent cracks. **Step 4** Chill the cheesecake for 7+ hours. Spread lemon curd on top before serving. Add whipped cream if you like. Slice with a warm knife for clean cuts. **Cook Time:** 40 minutes **Total Time:** 8 hours 40 minutes **Yield:** 8-10 servings **Category:** Dessert, Cheesecake

### 3 Fun Twists on Lemon Cheesecake

**Berry Swirl** Swap lemon curd for raspberry or blueberry sauce. Swirl it into the batter before baking. **Coconut Lime** Use lime zest instead of lemon. Add toasted coconut to the crust. **Chocolate Dip** Drizzle melted chocolate over the chilled cheesecake. Skip the lemon curd for a richer treat. **Which twist would you try first? Vote in the comments!**

### Serving Ideas for Your Cheesecake

Pair with fresh berries or mint leaves. Add a scoop of vanilla ice cream for extra decadence. Drink with iced tea (non-alcoholic) or a crisp prosecco (alcoholic). Both balance the tangy lemon. **Which would you choose tonight?**



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### Storing and Serving Tips

Keep leftover cheesecake covered in the fridge for up to 5 days. The crust stays crisp if you press plastic wrap onto the cut edges. Freeze slices wrapped in foil for 2 months—thaw overnight in the fridge. \*Fun fact\*: Chilling it longer makes the flavors richer. Want to serve it warm? Microwave a slice for 10 seconds. Batch-cook note: Double the recipe and freeze one unbaked crust for later.

See also Nutella Puppy Chow Snack Mix

### Common Troubleshooting Fixes

Cracks in your cheesecake? Don't panic. Run a knife around the edge right after baking to prevent splits. If the center sinks, it needed more time—bake until just set. Too dense? Overmixing the batter adds air, so stir gently. Why this matters: A smooth texture makes every bite creamy. Share your cheesecake wins—or flops—in the comments!

### Your Cheesecake Questions Answered

**Can I make this gluten-free?** Swap graham crumbs for gluten-free cookies or almond flour. **How far ahead can I prep it?** Bake 2 days early; add curd and cream before serving. **Any lemon swaps?** Try orange zest or skip curd for fresh berries. **Can I halve the recipe?** Use a 6-inch pan and bake 30 minutes. **Why room-temperature cream cheese?** Cold cheese makes lumps—softening ensures silkiness.

## Final Slice of Joy

This zesty cheesecake is my go-to for summer parties. Why this matters: Sharing food builds memories. Tag **Savory Discovery on Pinterest** with your creations—I'd love to see them! Happy cooking! —Elowen Thorn.



**You need to try !**



[Savorydiscovery.com](http://Savorydiscovery.com)

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Author: Elowen Thorn





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Difficulty: **Beginner**





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Prep time: **30 minutes**



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Cook time: **40 minutes**



## Lemon Cheesecake with Graham Cracker Crust | 19

Rest time: **8 minutes**



## Lemon Cheesecake with Graham Cracker Crust | 20

Total time: **8 minutes**





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Servings: **servings**



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Best Season: **Summer**

### **Description**

A creamy and tangy lemon cheesecake with a buttery graham cracker

crust, topped with lemon curd and whipped cream.

## Ingredients

- 5 Tablespoons unsalted butter, melted
- 1  $\frac{3}{4}$  cups graham cracker crumbs, about 20 crackers finely crushed
- $\frac{1}{4}$  cup granulated sugar
- 3 (8-ounce) packages cream cheese, at room temperature
- 1 cup granulated sugar
- 4 large eggs, well beaten
- 1 lemon, zested (no juice)
- 1 teaspoon vanilla extract
- $\frac{3}{4}$  cup lemon curd, more if desired
- whipped cream for topping

## Instructions

1. Preheat the oven to 350°F.
2. In a medium bowl, mix together graham cracker crumbs, 5 Tablespoons butter, and  $\frac{1}{4}$  cup sugar until well combined.
3. Using the flat bottom of a small measuring cup, press the crust in an even layer into the bottom of a 9-inch springform pan. Bake 5 minutes. Transfer to a baking sheet and let cool.
4. Using an electric mixer or a stand mixer fitted with a paddle attachment, beat together 3, 8-ounce packages softened cream cheese with 1 cup sugar on medium speed until smooth. Stir in 4 eggs, lemon zest, and 1 teaspoon vanilla. Beat 2 minutes, or until smooth and creamy. Pour over cooled crust. Tap on the counter to make it even.
5. Bake 40-50 minutes, or until the edges have puffed slightly and

barely starting to brown. The center should be baked to the touch but still wiggle a bit.

6. Let cool on top of the oven 10 minutes before using a knife to run along the inside of the pan to loosen the crust and help prevent cracking as the cheesecake cools. Do not remove the ring from the pan. Let cool to room temperature then chill for at least 7 1/2 hours up to overnight.
7. After the cheesecake has chilled, remove from springform pan then spread the lemon curd over the top. Add whipped cream if desired.

## Notes

For best results, ensure all ingredients are at room temperature before mixing.

Keywords: Cheesecake, Lemon, Graham Cracker, Dessert

See also Easy Homemade Sopapillas with Honey Drizzle