



Long Livo

# Cheesecake Wedding Cake Recipe

**30 min**

Prep time

**24**

Servings

**55 min**

Cook time

**Medium**

Difficulty

**1 h 25 min**

Total time

**American**

Cuisine

## Ingredients

### Crust

- ☐ 2 cups graham cracker crumbs
- ☐ 1/2 cup unsalted butter, melted
- ☐ 3 tbsp granulated sugar

### Filling

- ☐ 32 oz (4 packages) cream cheese, softened
- ☐ 1 cup granulated sugar
- ☐ 1 cup sour cream

- ☐ 4 large eggs
- ☐ 2 tsp vanilla extract
- ☐ Zest of 1 lemon
- ☐ 2 tbsp all-purpose flour

### Topping

- ☐ 1 cup fresh mixed berries
- ☐ 2 tbsp honey
- ☐ 1 tsp lemon juice

## Instructions

- 1** Preheat the oven to 325°F (160°C). Combine graham crumbs, melted butter, and sugar; press the mixture firmly into the bottom of a 9-inch springform pan.
- 2** In a large bowl, beat the cream cheese until smooth, then gradually add sugar, vanilla, and lemon zest. Mix in sour cream, then whisk in eggs one at a time, followed by flour.
- 3** Wrap the springform pan in foil, place it in a larger roasting pan, and fill with hot water to create a water bath. Pour the batter over the crust and bake for 55-60 minutes, until the center is just set.
- 4** Turn off the oven, crack the door open, and let the cheesecake cool for 1 hour. Then refrigerate for at least 4 hours or overnight.
- 5** For the topping, gently warm honey with lemon juice, toss with berries, and spoon over the chilled cake just before serving.

## Nutrition per serving

**420 kcal**

Calories

**8 g**

Protein

**35 g**

Carbs

**26 g**

Fat

### **Tips & notes**

- Avoid over-mixing the batter to prevent air bubbles.
- A water bath is crucial for a crack-free surface.
- Let the cake come to room temperature for 15 minutes before slicing.