

Choco Fever Dream

Cheesecake Wedding Cake Recipe

30 min Prep time	**55 min** Cook time	**1 h 25 min** Total time
24 Servings	**Medium** Difficulty	**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	8 g	35 g	26 g
Calories	Protein	Carbs	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.