

Foodnity Recipes

Rhubarb Cheesecake - Creamy Tangy Dessert

20 min Prep time	**45 min** Cook time	**1 h 5 min** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Crust

- [ ] 1 1/2 cups graham cracker crumbs
- [ ] 3 tbsp sugar
- [ ] 6 tbsp unsalted butter, melted

Filling

- [ ] 24 oz cream cheese, softened
- [ ] 3/4 cup granulated sugar
- [ ] 3 large eggs
- [ ] 1 tsp vanilla extract
- [ ] 2 tbsp lemon juice
- [ ] 1/4 cup sour cream

Rhubarb Topping

- [ ] 2 cups rhubarb, trimmed and sliced
- [ ] 1/3 cup sugar
- [ ] 1 tbsp cornstarch
- [ ] 1 tsp orange zest (optional)

Instructions

1. Preheat oven to 325°F (160°C). Combine graham cracker crumbs, sugar, and melted butter; press into the bottom of a 9-inch springform pan.
2. In a large bowl, beat cream cheese until smooth. Add sugar, then eggs one at a time, mixing gently. Stir in vanilla, lemon juice, and sour cream until just combined.
3. Pour the filling over the crust. Place the springform pan in a larger baking pan, add hot water to reach halfway up the sides, and bake for 45-50 minutes, until the center is set but slightly wobbling.
4. While the cheesecake cools, combine rhubarb, sugar, cornstarch, and orange zest in a saucepan. Cook over medium heat until the rhubarb softens and the sauce thickens, about 10 minutes.
5. Spread the warm rhubarb glaze over the cooled cheesecake, then refrigerate for at least 4 hours before serving.

Nutrition per serving

380 kcal	7 g	35 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- Allow the cheesecake to cool slowly on a wire rack before refrigerating to avoid cracks.
- If you prefer a smoother topping, blend the rhubarb glaze briefly before spreading.
- For added texture, sprinkle toasted almond slivers over the glaze just before serving.