

DESSERT

# Lemon-Raspberry Cheesecake

4 October 2026

| TOTAL TIME | PREP   | COOK   | SERVES | PER SERVING | CALORIES |
|------------|--------|--------|--------|-------------|----------|
| 101 min    | 11 min | 90 min | 10     | \$1.88      | 512 kcal |

Lemon-Raspberry Cheesecake takes roughly 1 hour and 41 minutes from beginning to end. This dessert has 512 calories, 8g of protein, and 32g of fat per serving. This recipe serves 10 and costs \$1.88 per serving. This recipe is liked by 1 foodies and cooks.

## Ingredients

|                                                                    |                                                                   |
|--------------------------------------------------------------------|-------------------------------------------------------------------|
| <input type="checkbox"/> 5 tablespoons butter or margarine, melted | <input type="checkbox"/> 24 ounce packages cream cheese, softened |
| <input type="checkbox"/> 4 large eggs                              | <input type="checkbox"/> 2 teaspoons all-purpose flour            |
| <input type="checkbox"/> 1 cup graham cracker crumbs               | <input type="checkbox"/> ¾ cup fresh lemon juice                  |
| <input type="checkbox"/> 1 tablespoon grated lemon rind            | <input type="checkbox"/> 1 pint fresh raspberries                 |
| <input type="checkbox"/> 1½ cups sugar                             | <input type="checkbox"/> 3 tablespoons sugar                      |

EQUIPMENT Frying pan, Oven, Knife, Wire rack, Hand mixer, Springform pan

## Method

- 1 Combine graham cracker crumbs, butter, and 3 tablespoons sugar. Press into bottom of an 8-inch springform pan; set aside.
- 2 Beat cream cheese at medium speed with an electric mixer until smooth.
- 3 Add 1 1/2 cups sugar and next 3 ingredients, beating until blended.
- 4 Add eggs, 1 at a time, beating well after each addition.
- 5 Pour half of batter into prepared pan.

- 6 Sprinkle with raspberries; pour remaining batter over raspberries.
- 7 Bake at 325 for 1 hour and 30 minutes or until cheesecake is almost set. Turn oven off, and partially open door; leave cake in oven 1 hour.
- 8 Remove from oven; run a knife around edge of pan, and release sides. Cool completely on a wire rack. Cover and chill 8 hours. Store in refrigerator.

### Nutrition per serving

| 512           | 8 g     | 32 g | 51 g                         |
|---------------|---------|------|------------------------------|
| KCAL          | PROTEIN | FAT  | CARBS                        |
| Saturated Fat |         |      | 15.7 g · 98% of daily needs  |
| Fibre         |         |      | 3.5 g · 14% of daily needs   |
| Sugar         |         |      | 40.7 g · 45% of daily needs  |
| Sodium        |         |      | 364 mg · 16% of daily needs  |
| Cholesterol   |         |      | 143 mg · 48% of daily needs  |
| Vitamin C     |         |      | 20.3 mg · 25% of daily needs |

Adapted from My Recipes. Find this recipe, ratings and more ideas at [whatsheate.com/lemon-raspberry-cheesecake-147605](https://whatsheate.com/lemon-raspberry-cheesecake-147605)