



Cheesecake Day Dessert Tasting

FIVE CREAMY WAYS TO CELEBRATE JULY 30

A FIVE-RECIPE CHEESECAKE DAY COOKBOOK

MEALBAKE COLLECTION | JULY 30, 2026

Cheesecake Day Dessert Tasting

FIVE CREAMY WAYS TO CELEBRATE JULY 30



THE COLLECTION

Five Creamy Ways to Celebrate

Start with the dense New York centerpiece, then offer chocolate and peach slices for contrast. Chilled raspberry-lemon bars and mini key-lime cakes keep sampling easy. Most of the menu benefits from an overnight chill, so bake and assemble ahead. Add compote, whipped cream, and fresh garnishes shortly before guests arrive.

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[VIEW COLLECTION ONLINE](#)

COLLECTION NOTES

Start a Day Ahead

Bake or assemble each cheesecake the day before so every filling has time to set fully before the tasting.

Cut Clean Slices

Warm a thin knife under hot water, wipe it dry, and clean it between cuts for crisp layers and neat portions.

Finish Just Before

Add compote, whipped cream, lime, and fresh berries shortly before serving so the garnishes stay bright.



THE CLASSIC CENTERPIECE

Classic New York Cheesecake with Cherry Compote

A tall, dense New York-style cheesecake with a crisp graham cracker crust, bright lemon and vanilla, and a glossy cherry compote for serving.

[INGREDIENTS](#)[METHOD](#)[VIEW ONLINE](#)

ACTIVE

2 hr 10 min

CHILL

9 hr

TOTAL

11 hr 10 min

SERVES

12

LEVEL

Medium

Active time includes preparation and baking; chill time includes minimum cooling, resting, setting, and refrigeration.

New York Cheesecake

SHOPPING LIST

- 2 cups Graham Cracker Crumbs
- 6 tablespoons Unsalted Butter, Melted
- 1 3/4 cups Granulated Sugar, Divided
- 1/2 teaspoon Fine Salt, Divided
- 32 ounces Full-Fat Cream Cheese, Room Temperature
- 1 cup Sour Cream, Room Temperature
- 4 Large Eggs, Room Temperature
- 2 teaspoons Vanilla Extract
- 1 teaspoon Lemon Zest
- 2 tablespoons Fresh Lemon Juice, Divided
- 4 cups Pitted Dark Sweet Cherries, Fresh or Frozen
- 1 tablespoon Cornstarch
- 1 tablespoon Water

WHY IT WORKS

New York cheesecake is defined by its substantial, velvety filling and restrained tang. Full-fat cream cheese provides the body, while sour cream softens the richness and a little lemon keeps each slice balanced.

The filling is mixed slowly to avoid trapping excess air, then baked in a gentle water bath. A low, steady heat sets the outside while the center remains softly wobbly, which helps the chilled cheesecake cut into smooth, dense slices.

A simple cherry compote adds color and tart fruit without overwhelming the classic base. Frozen cherries work especially well in July because they are already pitted and release enough juice to form a glossy sauce.

This is an ideal make-ahead centerpiece for a dessert tasting. Chill it overnight, prepare the compote a day ahead, and spoon the cherries over the cake shortly before serving so the crust stays crisp.

KITCHEN NOTES

- Use block-style full-fat cream cheese; whipped or tub cream cheese will not set with the same dense texture.
- Keep the mixer on low once the eggs are added to minimize air bubbles and surface cracks.
- For neat slices, dip a thin knife in hot water and wipe it dry between cuts.
- Refrigerate the cheesecake and compote separately for up to three days.

New York Cheesecake



1

Heat the oven to 350°F. Grease a 9-inch springform pan, line the bottom with parchment, and wrap the outside tightly in two layers of heavy-duty foil.



2

Combine the graham cracker crumbs, melted butter, 1/4 cup sugar, and 1/4 teaspoon salt. Press firmly over the pan bottom and about 1 inch up the sides. Bake for 10 minutes, then cool while preparing the filling. Reduce the oven to 325°F.



3

Beat the cream cheese on low speed until completely smooth, scraping the bowl often. Add 1 cup sugar gradually, then mix in the sour cream, vanilla, lemon zest, and 1 tablespoon lemon juice just until uniform.



4

Add the eggs one at a time on low speed, mixing only until each disappears. Pour the filling over the crust and tap the pan gently on the counter to release large air bubbles.

New York Cheesecake



5

Set the wrapped pan in a large roasting pan. Pour enough hot water into the roasting pan to reach halfway up the springform pan. Bake for 75 to 85 minutes, until the edge is set and the center still wobbles like soft custard.



6

Turn off the oven, prop the door open, and leave the cheesecake inside for 1 hour. Remove it from the water bath, unwrap, and cool completely on a rack. Cover and refrigerate for at least 8 hours or overnight.



7

Combine the cherries, remaining 1/2 cup sugar, remaining 1 tablespoon lemon juice, and remaining 1/4 teaspoon salt in a saucepan. Cook over medium heat for 8 to 10 minutes, stirring occasionally, until the fruit releases its juices.



8

Stir the cornstarch and water into a smooth slurry, add it to the cherries, and simmer for 1 to 2 minutes until glossy and lightly thickened. Cool completely, then release the chilled cheesecake from the pan and serve each clean-cut slice with cherry compote.



THE COOL BERRY BAR

Raspberry Lemon No-Bake Cheesecake Bars

Creamy lemon cheesecake, a tart raspberry ripple, and a buttery graham cracker crust come together in cool, neatly sliced bars-no oven required.

INGREDIENTS

METHOD

VIEW ONLINE

ACTIVE
35 min

CHILL
8 hr

TOTAL
8 hr 35 min

SERVES
16

LEVEL
Easy

Active time includes preparation and baking; chill time includes minimum cooling, resting, setting, and refrigeration.

Raspberry Lemon Cheesecake Bars

SHOPPING LIST

- 2 cups Graham Cracker Crumbs
- 8 tablespoons Unsalted Butter, Melted
- 2 tablespoons Granulated Sugar
- 2 tablespoons Finely Grated Lemon Zest, Divided
- 1/4 teaspoon Fine Salt
- 24 ounces Full-Fat Block Cream Cheese, Softened
- 1 cup Powdered Sugar
- 1/4 cup Fresh Lemon Juice
- 1 teaspoon Vanilla Extract
- 1 cup Cold Heavy Whipping Cream
- 1/2 cup Seedless Raspberry Preserves
- 1 cup Fresh Raspberries

WHY IT WORKS

These chilled cheesecake bars balance a plush lemon filling with the clean tartness of raspberries. The contrast keeps each square refreshing enough for a summer dessert table while still delivering the richness expected from cheesecake.

A firmly packed graham cracker crust gives the bars a tidy, handheld base without turning on the oven. A little lemon zest in the crumbs ties the crust to the filling, and a pinch of salt sharpens the buttery flavor.

Full-fat block cream cheese provides the most reliable set. Whipped cream is folded in for lift, while powdered sugar dissolves smoothly and helps the filling stay velvety after several hours in the refrigerator.

For sharp slices, chill the pan overnight and wipe the knife between cuts. Serve the bars directly from the refrigerator, adding fresh raspberries and fine curls of lemon zest just before they reach the table.

KITCHEN NOTES

- Use cream cheese sold in firm blocks; whipped or tub-style cream cheese can make the bars too soft.
- If the preserves are very firm, stir them vigorously until spoonable before swirling.
- Keep the bars refrigerated and return leftovers to the refrigerator within 30 minutes on a warm day.

Raspberry Lemon Cheesecake Bars



1

Line a 9-inch square pan with parchment paper, leaving an overhang on two sides for lifting out the chilled bars.



2

Combine the graham cracker crumbs, melted butter, granulated sugar, 1 tablespoon lemon zest, and salt. Press the mixture into a tight, even layer in the prepared pan, then refrigerate while making the filling.



3

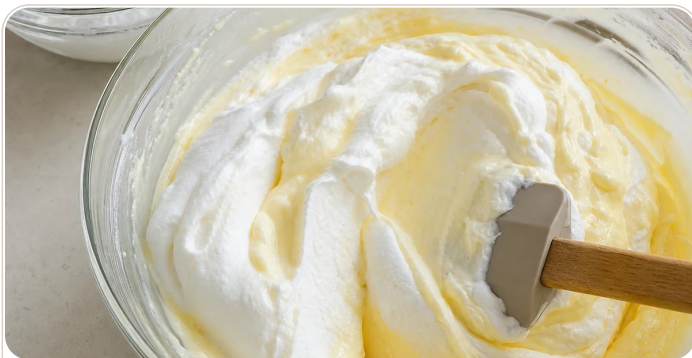
Beat the softened cream cheese and powdered sugar on medium speed until completely smooth, scraping the bowl as needed.



4

Beat in the lemon juice, vanilla, and remaining 1 tablespoon lemon zest until the mixture is glossy and uniform.

Raspberry Lemon Cheesecake Bars



5

In a clean bowl, whip the cold heavy cream to stiff peaks. Fold it into the cream cheese mixture in three additions, keeping as much volume as possible.



6

Spread half of the filling evenly over the cold crust. Spoon over half of the raspberry preserves, then gently swirl them through the filling with the tip of a knife.



7

Add the remaining filling and smooth the top. Dot with the remaining preserves and make a few loose swirls without mixing the colors completely.



8

Cover and refrigerate for at least 8 hours, preferably overnight. Lift from the pan, cut into 16 squares with a clean warm knife, and garnish with fresh raspberries before serving.



THE RICH SHOWPIECE

Dark Chocolate Espresso Cheesecake

A deeply chocolate cheesecake with a crisp cookie crust, a measured hit of espresso, and a glossy bittersweet ganache.

INGREDIENTS

METHOD

VIEW ONLINE

ACTIVE

2 hr 5 min

CHILL

4 hr

TOTAL

6 hr 5 min

SERVES

12

LEVEL

Medium

Active time includes preparation and baking; chill time includes minimum cooling, resting, setting, and refrigeration.

Chocolate Espresso Cheesecake

SHOPPING LIST

- 24 cookies Chocolate Wafer Cookies
- 5 tablespoons Unsalted Butter, Melted
- 32 ounces Cream Cheese, Room Temperature
- 1 cup Granulated Sugar
- 1/3 cup Unsweetened Dutch-Process Cocoa Powder
- 2 tablespoons Instant Espresso Powder
- 1/2 teaspoon Fine Salt
- 4 Large Eggs, Room Temperature
- 3/4 cup Sour Cream, Room Temperature
- 2 teaspoons Vanilla Extract
- 8 ounces Bittersweet Chocolate for Filling, Finely Chopped
- 1/2 cup Heavy Cream for Filling
- 4 ounces Bittersweet Chocolate for Ganache, Finely Chopped
- 1/2 cup Heavy Cream for Ganache

WHY IT WORKS

This cheesecake builds its chocolate flavor in layers: a dark cookie crumb crust, a cocoa-enriched filling, melted bittersweet chocolate, and a thin ganache finish. Espresso powder sharpens the cocoa without turning the cake into a coffee dessert.

Room-temperature cream cheese and eggs are important here. They blend smoothly with less mixing, which keeps excess air out of the batter and helps the baked cheesecake settle into a dense, creamy texture.

A water bath gives the filling gentle, even heat, while a gradual cool-down in the switched-off oven limits sudden temperature changes. The center should still have a restrained wobble when the cheesecake leaves the oven; it firms as it cools and chills.

Serve slim slices after a generous refrigerator rest. Fresh raspberries are a welcome tart accent, but the cheesecake is deliberately complete without garnish, making it an especially bold chocolate option for a varied dessert table.

KITCHEN NOTES

- Wipe the knife with a warm, damp towel between cuts for neat slices.
- If the foil wrap is narrow, place the springform pan inside a slightly larger cake pan before setting it in the water bath.
- Use instant espresso powder rather than ground coffee so the filling stays smooth.

Chocolate Espresso Cheesecake



1

Heat the oven to 350°F. Wrap the outside of a 9-inch springform pan securely with two wide layers of heavy-duty foil, keeping the seams above the rim of the pan.



2

Pulse the chocolate wafer cookies into fine crumbs. Mix with the melted butter, press firmly across the bottom of the pan, and bake for 10 minutes. Set the crust aside and reduce the oven to 325°F.



3

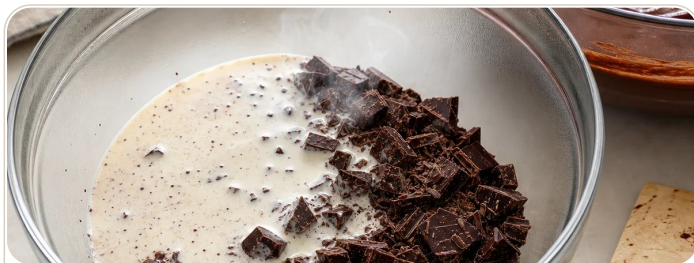
Beat the cream cheese on low speed until completely smooth. Add the sugar, cocoa powder, espresso powder, and salt, then mix just until evenly blended, scraping the bowl as needed.



4

Add the eggs one at a time on low speed. Mix in the sour cream and vanilla only until incorporated; avoid whipping air into the batter.

Chocolate Espresso Cheesecake



5

Heat the filling cream until steaming, pour it over the 8 ounces of bittersweet chocolate, and rest for 2 minutes. Stir until smooth, let cool for 5 minutes, then fold it into the cheesecake batter.



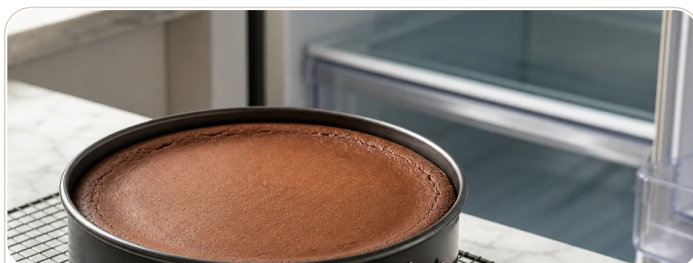
6

Pour the filling over the crust and smooth the surface. Place the springform pan in a roasting pan, then carefully add enough hot water to reach halfway up the sides.



7

Bake for 55 to 65 minutes, until the edges are set and the center still wobbles slightly. Turn off the oven, crack the door, and leave the cheesecake inside for 35 minutes.



8

Remove the cheesecake from the water bath and cool completely on a rack. Cover and refrigerate for at least 4 hours, preferably overnight, before releasing the springform ring.



9

Heat the ganache cream until steaming and pour it over the remaining 4 ounces of bittersweet chocolate. Rest for 2 minutes, stir until glossy, then spread over the chilled cheesecake and let it set for 20 minutes before slicing.



THE SUMMER FRUIT SLICE

Peach Cobbler Cheesecake with Cinnamon Crumble

Silky vanilla cheesecake meets juicy cinnamon peaches and a crisp brown sugar crumble in a summery dessert built for sharing.

[INGREDIENTS](#)[METHOD](#)[VIEW ONLINE](#)

ACTIVE

2 hr 10 min

CHILL

8 hr 45 min

TOTAL

10 hr 55 min

SERVES

12

LEVEL

Medium

Active time includes preparation and baking; chill time includes minimum cooling, resting, setting, and refrigeration.

Peach Cobbler Cheesecake

SHOPPING LIST

- 1 3/4 cups Graham Cracker Crumbs
- 6 tablespoons Unsalted Butter, Melted
- 1 1/4 cups Granulated Sugar, Divided
- 1/2 teaspoon Fine Salt, Divided
- 4 cups Ripe Peaches, Peeled and Diced
- 1 tablespoon Fresh Lemon Juice
- 1 1/2 tablespoons Cornstarch
- 1 1/2 teaspoons Ground Cinnamon, Divided
- 32 ounces Full-Fat Block Cream Cheese, Softened
- 3/4 cup Sour Cream, Room Temperature
- 2 teaspoons Vanilla Extract
- 4 Large Eggs, Room Temperature
- 3/4 cup All-Purpose Flour
- 1/2 cup Packed Light Brown Sugar
- 5 tablespoons Cold Unsalted Butter, Cut into Small Cubes
- 1/3 cup Old-Fashioned Rolled Oats

WHY IT WORKS

This cheesecake folds the best parts of a summer peach cobbler into a creamy baked centerpiece. Juicy fruit brings brightness, cinnamon adds warmth, and crisp crumbs offer contrast against the smooth vanilla filling.

The peaches are divided between the center and the top so their flavor runs through every slice. A small amount of cornstarch captures their juices, preventing a watery layer while still leaving the fruit tender and distinct.

Room-temperature dairy is essential for a satiny filling. Mix on low speed once the eggs go in, and bake the cheesecake in a steamy oven until the outer ring is set but the center still moves with a gentle wobble.

A slow cool protects the surface and gives the filling time to settle. Chill the cheesecake overnight for the cleanest slices, then serve it cool rather than ice-cold so the peach, vanilla, and cinnamon flavors can open up.

KITCHEN NOTES

- Choose fragrant peaches that yield slightly when pressed but are still firm enough to dice cleanly.
- Drain the seasoned peaches well; excess juice can keep the center of the cheesecake from setting evenly.
- For neat portions, warm a thin knife under hot water and wipe it dry between every slice.

Peach Cobbler Cheesecake



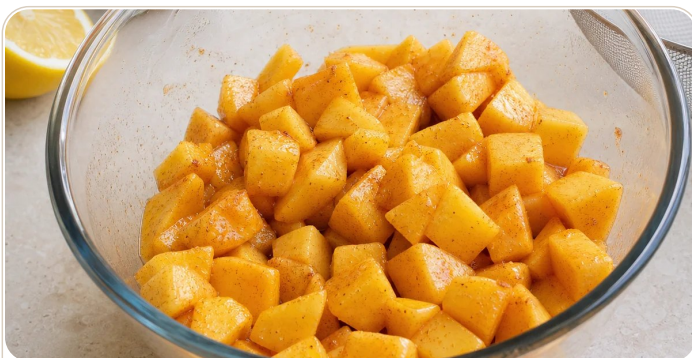
1

Heat the oven to 325°F. Grease a 9-inch springform pan, line the bottom with parchment, and wrap the outside in two layers of heavy-duty foil.



2

Mix the graham cracker crumbs, melted butter, 2 tablespoons granulated sugar, and 1/4 teaspoon salt. Press firmly over the bottom and 1 inch up the sides of the pan, then bake for 10 minutes and cool slightly.



3

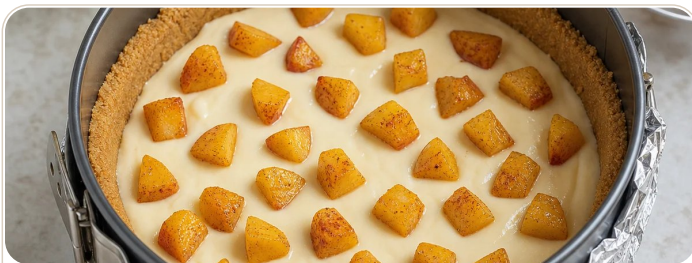
Toss the diced peaches with the lemon juice, cornstarch, 1/4 cup granulated sugar, and 1/2 teaspoon cinnamon. Set aside for 10 minutes, then drain off any liquid collected in the bowl.



4

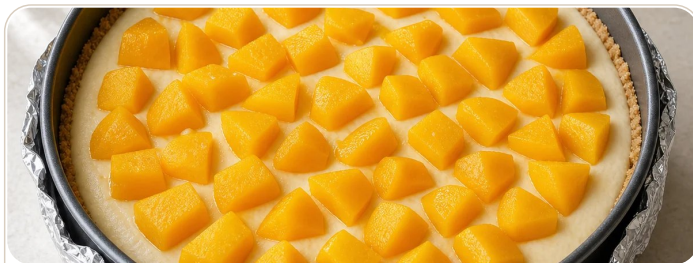
Beat the softened cream cheese with the remaining granulated sugar on medium-low speed until smooth. Mix in the sour cream and vanilla, scraping the bowl until no streaks remain.

Peach Cobbler Cheesecake



5

Add the eggs one at a time on low speed, mixing just until each disappears. Pour half of the filling into the crust and scatter half of the drained peaches evenly over it.



6

Add the remaining filling and smooth the top. Arrange the remaining drained peaches over the surface, leaving a narrow border around the edge.



7

Combine the flour, brown sugar, oats, remaining 1 teaspoon cinnamon, and remaining 1/4 teaspoon salt. Rub in the cold butter until moist clumps form, then scatter the crumble evenly over the peaches.



8

Set the wrapped pan in a large roasting pan and add enough hot water to come halfway up the springform pan. Bake for 75 minutes, until the edges are set and the center still wobbles slightly.



9

Turn off the oven, crack the door, and leave the cheesecake inside for 45 minutes. Remove it from the water bath, cool completely, then cover and refrigerate for at least 8 hours before unmolding and slicing.



THE BRIGHT MINI

Mini Key Lime Cheesecakes

Individual key lime cheesecakes with crisp graham cracker crusts, a cool creamy filling, and softly whipped cream for a bright make-ahead dessert.

[INGREDIENTS](#)[METHOD](#)[VIEW ONLINE](#)

ACTIVE
55 min

CHILL
4 hr 10 min

TOTAL
5 hr 5 min

SERVES
12

LEVEL
Easy

Active time includes preparation and baking; chill time includes minimum cooling, resting, setting, and refrigeration.

Key Lime Cheesecakes

SHOPPING LIST

- 1 1/2 cups Graham Cracker Crumbs
- 4 tablespoons Unsalted Butter, Melted
- 3/4 cup Granulated Sugar, Divided
- 1/4 teaspoon Fine Salt
- 16 ounces Full-Fat Cream Cheese, Room Temperature
- 1/2 cup Sour Cream, Room Temperature
- 2 Large Eggs, Room Temperature
- 1/3 cup Fresh Key Lime Juice
- 2 teaspoons Finely Grated Key Lime Zest, Divided
- 1 teaspoon Vanilla Extract
- 3/4 cup Cold Heavy Cream
- 2 tablespoons Powdered Sugar
- 12 Thin Key Lime Slices

WHY IT WORKS

These mini cheesecakes carry the familiar sweet-tart character of key lime pie in a cool, creamy portion that is easy to serve. Fresh key lime juice gives the filling its clean citrus edge, while the zest adds aroma without turning the custard sharp.

A compact graham cracker base provides contrast beneath the soft filling. Briefly baking the crusts before adding the custard keeps them crisp enough to lift cleanly from their paper liners.

The cheesecakes bake just until their edges set and their centers retain a slight wobble. Slow cooling prevents the tops from sinking dramatically, and a thorough chill gives each portion a smooth, sliceable texture.

A small rosette of barely sweetened whipped cream rounds out the lime without hiding it. Serve the cakes cold at a summer dessert tasting, where their individual size makes it easy for guests to sample several flavors.

KITCHEN NOTES

- Use bottled key lime juice only if it is pure juice without added sweetener; fresh juice gives the brightest flavor.
- Mix on low speed after adding the eggs to keep the filling smooth and minimize cracks.
- A flat-bottomed measuring cup makes it easy to compact the crusts evenly.
- Refrigerate the undecorated cheesecakes for up to three days and add the whipped cream before serving.

Key Lime Cheesecakes



1

Heat the oven to 325°F. Line a standard 12-cup muffin pan with paper liners and lightly coat the liners with nonstick spray.



2

Combine the graham cracker crumbs, melted butter, 1/4 cup granulated sugar, and salt until evenly moistened. Divide among the liners and press each portion firmly into a flat crust. Bake for 6 minutes, then cool slightly.



3

Beat the cream cheese on low speed until completely smooth, scraping the bowl often. Add the remaining 1/2 cup granulated sugar and mix just until blended.



4

Mix in the sour cream, key lime juice, 1 1/2 teaspoons lime zest, and vanilla on low speed. Add the eggs one at a time, mixing only until each disappears into the filling.

Key Lime Cheesecakes



5

Divide the filling evenly over the crusts, filling each liner almost to the top. Tap the pan gently on the counter to release large air bubbles.



6

Bake for 17 to 19 minutes, until the edges are set and the centers still wobble slightly. Turn off the oven, prop the door open, and leave the cheesecakes inside for 10 minutes.



7

Cool the pan completely on a rack, then refrigerate the cheesecakes for at least 4 hours. Lift them from the pan and remove the paper liners shortly before serving.



8

Whip the cold heavy cream and powdered sugar to soft peaks. Spoon or pipe a small rosette onto each chilled cheesecake, then finish with the remaining lime zest and a thin key lime slice.