

As much as I love cheesecake, I've never published a classic cheesecake recipe. There's always been [peanut butter](#), [sprinkles](#), [blueberry swirls](#), [Snickers cheesecake](#), [pumpkin](#), [lemon](#), [red velvet](#), or [Nutella](#). That's a lot of cheesecake recipes without a single nod to where it all originates: **classic cheesecake**.

To me, classic cheesecake is creamy, silky, and smooth. My cheesecake recipe is not quite as dense as New York cheesecake, but boasts equal richness and is just as special. It's thick, it's velvety, and there's no denying its decadence. When I imagine what Chandler and Rachel's stolen cheesecake tastes like, it's this!

While there's a glaring absence of chunks, swirls, and sprinkles in this ivory crowned jewel, there's nothing plain about her.

Preparing my cheesecake recipe is rather simple— it's baking the cheesecake that could result in a flop. Many factors are at play like the springform pan leaking, the surface of the cheesecake cracking, under-baking, over-baking, etc. I have plenty of tricks that will help guarantee classic cheesecake perfection, including determining when the cheesecake is done and everything you need to know about a cheesecake water bath.