



RECIPE

rhino

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Vanilla Bean Brown Butter Cheesecake

This rich and creamy vanilla bean cheesecake is elevated with the warm, nutty flavor of browned butter and the unmistakable aroma of real vanilla beans. Baked in a buttery graham cracker crust and finished with a silky vanilla bean whipped topping, this elegant dessert is perfect for holidays, birthdays, dinner parties, or any occasion worth celebrating. Every smooth, decadent bite is well worth the time and care it takes to make.

INGREDIENTS

Crust

- 2 cups graham cracker crumbs
- ¼ cup granulated sugar
- ½ cup unsalted butter, melted

Cheesecake Filling

- ½ cup unsalted butter
- 4 (8-ounce) packages block-style cream cheese, softened
- 1½ cups granulated sugar
- 4 large eggs, room temperature
- 1 cup sour cream, room temperature
- Seeds from 2 vanilla beans
- 1 teaspoon pure vanilla extract
- 2 tablespoons all-purpose flour
- ¼ teaspoon fine sea salt

Vanilla Bean Whipped Topping

- 1 cup heavy whipping cream
- 2 tablespoons powdered sugar
- Seeds from 1 vanilla bean

Optional Garnish

- White chocolate curls
- Caramel sauce, for drizzling

RHINO TIP



For the creamiest texture, let the cheesecake chill overnight before serving. The extra time allows the flavors to develop and makes slicing much cleaner.

1. Use a Hot Knife – Dip a sharp knife in hot water and wipe it dry between slices for clean, bakery-style cuts.



2. Berry Topping – Top with fresh strawberries, raspberries, blueberries, or a mixed berry compote for a bright, fruity finish.



TIPS & VARIATIONS

3. Change the Crust – Swap the graham cracker crust for vanilla wafers, shortbread cookies, or chocolate cookie crumbs.



4. Freeze for Later – Wrap individual slices tightly and freeze for up to 3 months. Thaw overnight in the refrigerator before serving.



5. Storage – Store covered in the refrigerator for up to 5 days.



PREP TIME
35 min



COOK TIME
1 hr 20 min



TOTAL TIME
8 hr 55 min



YIELD
12–16 servings

STEP-BY-STEP INSTRUCTIONS

1



Prepare the pan and crust.

Preheat the oven to 325°F. Wrap the outside of a 9-inch springform pan tightly with two layers of heavy-duty aluminum foil. In a medium bowl, combine the graham cracker crumbs, sugar, and melted butter. Press the mixture firmly into the bottom of the prepared pan. Bake for 8–10 minutes, then set aside to cool.

2



Brown the butter.

In a small saucepan over medium heat, melt the butter. Continue cooking, stirring frequently, until the butter turns golden brown and develops a nutty aroma. Remove from the heat and let it cool completely before adding it to the filling.

3



Prepare the filling.

In a large mixing bowl, beat the softened cream cheese and sugar until smooth and creamy. Add the eggs one at a time, mixing well after each addition. Mix in the sour cream, vanilla bean seeds, vanilla extract, flour, and salt until just combined.

4



Finish the batter.

Slowly drizzle the cooled browned butter into the filling while mixing on low speed until fully incorporated. Pour the filling over the cooled crust and smooth the top.

5



Bake the cheesecake.

Place the springform pan into a large roasting pan. Carefully pour hot water into the roasting pan until it reaches about halfway up the sides of the springform pan. Bake for 70–80 minutes, or until the edges are set and the center still has a slight jiggle.

6



Cool and chill.

Turn off the oven, crack the oven door open, and let the cheesecake cool in the oven for 1 hour. Remove the cheesecake from the water bath and refrigerate for at least 6 hours, preferably overnight.

7



Prepare the topping and serve.

Beat the heavy whipping cream, powdered sugar, and vanilla bean seeds until stiff peaks form. Spread or pipe the whipped topping over the chilled cheesecake. Garnish with white chocolate curls and a drizzle of caramel sauce, if desired, before slicing and serving.



Family favorites, one recipe at a time.

