

Creamy, Tangy, and Beautiful: My Go-To Raspberry Swirl Cheesecake

When I need a dessert that feels elegant but still delivers serious comfort, I turn to this



OVEN
325°F

TIME
15 mins

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INGREDIENTS

You'll Need (Makes one 9-inch cheesecake | Prep Time: 15 mins | Cook Time: 60 mins | Chill Time: 4 hours+)

For the Crust: 1 1/2 cups graham cracker crumbs 1/4 cup granulated sugar 1/2 cup unsalted butter, melted:

DIRECTIONS

1. method, and the results are still silky.
2. It looks beautiful
3. : The swirl is effortless but makes it feel special every single time.
4. Ingredients : You'll Need
5. (Makes one 9-inch cheesecake | Prep Time: 15 mins | Cook Time: 60 mins | Chill Time: 4 hours+)
6. For the : Crust:
7. 1 1/2 cups graham cracker crumbs
8. 1/4 cup granulated sugar
9. 1/2 cup unsalted butter, melted
10. For the : Filling:
11. 24 oz (three 8-oz blocks) cream cheese, softened
12. 1 cup granulated sugar
13. 3 large eggs
14. 1 tsp vanilla extract
15. 1/4 cup sour cream
16. 1/4 cup heavy cream
17. 1/2 cup raspberry puree (strained to remove seeds, fresh or thawed from frozen)
18. How I : Make It (Step-by-Step)
19. Prep the : Pan and Oven
20. I preheat the oven to 325°F (163°C) and line the bottom of a 9-inch springform pan with parchment paper. A light greasing on the sides helps the cheesecake release easily after baking.
21. Make the : Crust
22. In a bowl, I combine the graham cracker crumbs, sugar, and melted butter until everything is coated and

crumbly. I press the mixture into the bottom of the pan using the back of a spoon or measuring cup to make it even and compact. Then I bake it for 10 minutes and let it cool while I work on the filling.

23. Mix the : Cheesecake Filling
24. In a large bowl, I beat the softened cream cheese and sugar until smooth and free of lumps. This step is key-room temp cream cheese blends more easily and avoids a gritty texture.
25. Next, I add the eggs one at a time, beating just until each one is incorporated. Overmixing can lead to cracks later, so I keep it gentle from here on out.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/creamy-tangy-and-beautiful-my-go-to-raspberry-swirl-cheesecake/>