

This Raspberry White Chocolate Cheesecake Is Pure Decadence

Raspberry White Chocolate Cheesecake ??



OVEN
325°F

TIME
10 min

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INGREDIENTS

For the Crust:

1 1/2 cups graham cracker crumbs

1/4 cup granulated sugar

1/4 cup unsalted butter, melted

For the Cheesecake Filling:

16 oz cream cheese, softened

1 cup granulated sugar

1 tsp vanilla extract

3 large eggs

1 cup white chocolate chips, melted and slightly cooled

1 cup fresh raspberries

DIRECTIONS

- 1. Preheat & Prep::** Preheat oven to 325°F (160°C). Grease a 9-inch springform pan or line with parchment paper.
- 2. Make the Crust::** In a bowl, combine graham cracker crumbs, sugar, and melted butter. Press firmly into the bottom of the pan. Bake for 8-10 minutes, then set aside to cool.
- 3. Make the Filling::** In a large bowl, beat softened cream cheese until smooth. Add granulated sugar and vanilla extract; mix until well blended. Add eggs one at a time, mixing on low speed to avoid overbeating. Fold in the melted white chocolate.
- 4. Add the Raspberries::** Gently fold in the fresh raspberries, or dot them on top after pouring the filling into the crust.
- 5. Bake::** Pour filling over the prepared crust. Bake for 50-60 minutes, or until the center is just set and slightly jiggly. Turn off the oven, crack the door, and let cheesecake cool inside for 1 hour to prevent cracks.
- 6. Chill::** Refrigerate the cheesecake for at least 4 hours, preferably overnight.
- 7. Serve::** Top with extra raspberries, white chocolate curls, or raspberry drizzle. Slice and enjoy!

TIPS FOR SUCCESS

Room-temperature ingredients are key for a smooth, lump-free filling.

Use a water bath (wrap the pan in foil and set in a larger pan of hot water) to prevent cracking.

Chill thoroughly -it's the secret to the perfect texture.

For clean slices, wipe your knife between each cut.

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

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