

Elegant White Chocolate Cheesecake with Fresh Strawberries

White Chocolate Strawberry Cheesecake: A Decadent Slice of Heaven



OVEN
325°F

TIME
10 min

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INGREDIENTS

For the Crust:

1 ½ cups graham cracker crumbs

¼ cup sugar

6 tablespoons melted butter

For the Filling:

16 oz cream cheese, softened

¾ cup sugar

1 teaspoon vanilla extract

2 large eggs

¾ cup sour cream

6 oz white chocolate, melted

1 cup chopped strawberries

For the Topping:

¾ cup white chocolate, melted (for drizzle)

Fresh strawberries, for garnish

DIRECTIONS

1. Preheat : Oven: Set your oven to 325°F (163°C). Grease a 9-inch springform pan and wrap the bottom in foil if using a water bath.
2. Make the : Crust: Combine graham cracker crumbs, sugar, and melted butter. Press into the bottom of the pan and bake for 10 minutes. Let cool slightly.
3. Make the : Filling: Beat cream cheese and sugar until smooth. Add vanilla. Beat in eggs one at a time, then stir in sour cream and melted white chocolate until well combined.
4. Fold in : Strawberries: Gently fold in chopped fresh strawberries.
5. Bake: Pour filling over crust. Bake 50-60 minutes, until the edges are set but the center jiggles slightly. Don't overbake.
6. Cool & : Chill: Let cheesecake cool at room temp, then refrigerate for at least 4 hours or overnight.
7. Finish with : Toppings: Drizzle melted white chocolate over the top and garnish with fresh strawberries before serving.

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

Original recipe: <https://chefmaniac.com/elegant-white-chocolate-cheesecake-with-fresh-strawberries/>