

Black Forest Cheesecake - Creamy Chocolate Cherry Bliss

Looking for a dessert that will impress your guests and satisfy every sweet craving? This



OVEN
325°F

TIME
60 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

2 cups chocolate cookie crumbs
¾ cup unsalted butter, melted
16 oz cream cheese, softened
1 cup powdered sugar
1 tsp vanilla extract
¾ cup sour cream
1 cup heavy cream
1 cup cherry pie filling
Chocolate shavings, for garnish

DIRECTIONS

- 1.** Prep the Crust: Preheat oven to 325°F (160°C). In a bowl, mix chocolate cookie crumbs and melted butter until fully combined. Press mixture firmly into the bottom of a springform pan to form a crust.
- 2.** Make the Filling: In a large bowl, beat the softened cream cheese, powdered sugar, and vanilla until smooth. Mix in the sour cream until fully incorporated.
- 3.** Whip the Cream: In a separate chilled bowl, beat heavy cream until stiff peaks form. Gently fold whipped cream into the cream cheese mixture using a spatula. Don't overmix - keep it fluffy!
- 4.** Assemble and Bake: Spread the cheesecake batter evenly over the crust. Bake for 50-60 minutes, or until the center is set and slightly jiggly. Let it cool in the pan, then refrigerate for at least 4 hours (or overnight).
- 5.** Top with Cherries: Once chilled, spread cherry pie filling evenly over the top. Right before serving, sprinkle with chocolate shavings for a beautiful finish.

SWAPS & NOTES

Cookie Crumbs : Use Oreos (without filling) or chocolate graham crackers.

Sour Cream : Greek yogurt works in a pinch.

Make your own topping with fresh cherries, sugar, and cornstarch.

Whipped Cream Tip : Make sure your bowl and beaters are cold - it whips faster and holds better.

TIPS FOR SUCCESS

Use room temp cream cheese for a smooth blend Fold whipped cream gently to maintain volume Let the cheesecake chill fully - it sets better and slices cleaner Run a knife around the edge of the springform pan before releasing to prevent cracking

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

Original recipe: <https://chefmaniac.com/black-forest-cheesecake-creamy-chocolate-cherry-bliss/>