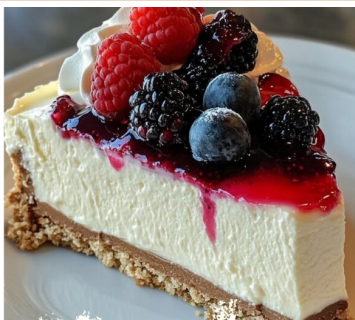


Triple Berry White Chocolate Cheesecake: Easy Indulgent Recipe

Triple Berry White Chocolate Cheesecake: A Slice of Pure Decadence!



OVEN
325°F

TIME
50-60 min

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INGREDIENTS

2 cups graham cracker crumbs
1/4 cup sugar (granulated)
1/2 cup butter, melted
24 oz cream cheese, softened (three 8-ounce blocks)
1 cup sugar (granulated)
1 tsp vanilla extract
3 large eggs
1/2 cup white chocolate, melted (good quality white chocolate chips or chopped bar)
1 cup mixed berries (fresh strawberries, blueberries, raspberries - or frozen, thawed)
1/4 cup berry jam (your choice: strawberry, raspberry, or mixed berry)
Whipped cream (optional, for topping)

Swaps and Notes:

Graham Cracker Crumbs: You can easily make your own by crushing graham crackers in a food processor or a zip-top bag with a rolling pin. For a different flavor, consider using crushed vanilla wafers or chocolate cookies.

Cream Cheese: Ensure your cream cheese is fully softened to room temperature. This is crucial for a smooth, lump-free cheesecake filling. Don't rush this step!

White Chocolate: Use good quality white chocolate chips or a chopped white chocolate bar. Melt it gently - either in a microwave in 30-second intervals, stirring in between, or over a double

boiler - to prevent it from seizing.

Berries for Topping: Feel free to use any combination of berries you prefer, whether fresh or frozen (if using frozen, thaw and gently pat dry before using). You can also use just one type of berry for a simpler look.

Berry Jam: For a sweeter topping, you can use a berry jam that matches your chosen fresh fruits. A seedless jam might offer a smoother finish. You could also make a quick berry compote by simmering fresh berries with a touch of sugar and lemon juice.

Step-by-Step Instructions:

1. PREPARE THE CRUST:

Preheat Oven: Preheat your oven to 325°F (163°C).

Combine Crust Ingredients: In a medium mixing bowl, combine the graham cracker crumbs, 1/4 cup sugar, and 1/2 cup melted butter. Stir until the crumbs are evenly moistened and resemble wet sand.

Press into Pan: Press the mixture firmly and evenly into the bottom of a 9-inch springform pan to form a compact crust. You can use the back of a spoon or the bottom of a flat glass to help create an even layer.

2. MAKE THE CHEESECAKE FILLING:

Beat Cream Cheese & Sugar: In a large bowl, using an electric mixer (handheld or stand mixer), beat the softened cream cheese and 1 cup sugar together on medium speed until the mixture is smooth and creamy, with no lumps. Scrape down the sides of the bowl as needed.

Add Vanilla & Eggs: Add the vanilla extract, then reduce the mixer speed to low. Beat in the eggs one at a time, mixing just until each egg is incorporated. Be careful not to overmix the batter once the eggs are added, as too much air can cause cracks during baking.

Fold in White Chocolate: Gently fold in the melted white chocolate until it is just well incorporated into the cheesecake batter.

Pour into Crust: Carefully pour the smooth cheesecake mixture over the prepared graham cracker crust in the springform pan. Gently tap the pan on the counter a few times to release any large air bubbles.

3. BAKE THE CHEESECAKE:

Bake: Place the springform pan in the preheated oven. Bake for 50-60 minutes, or until the edges are set and slightly firm, but the center still has a slight jiggle when gently shaken. This indicates it's cooked through but not overbaked.

Cool Completely: Remove the cheesecake from the oven and let it cool completely at room temperature on a wire rack. This slow cooling helps prevent cracks. Once cooled, you can run a thin knife

around the edge of the pan before releasing the springform ring, if desired.

4. ADD THE TOPPING & CHILL:

Spread Jam: Once the cheesecake has cooled completely, carefully spread the 1/4 cup berry jam evenly over the top of the cheesecake.

Chill: Chill the cheesecake in the refrigerator for at least 4 hours. For the best flavor, firmest texture, and easiest slicing, chilling it overnight is highly recommended.

5. GARNISH AND SERVE:

Garnish: Before serving, artfully arrange the fresh mixed berries over the top of the jam layer. If desired, add a dollop of whipped cream to each slice or around the edges of the whole cheesecake for an extra touch of decadence.

DIRECTIONS

1. **Creating this : Triple Berry White Chocolate Cheesecake** is a process that's well worth the wait. Here's how to do it:
2. **PREPARE THE CRUST:** Preheat Oven: Preheat your oven to 325°F (163°C).
3. **Combine : Crust Ingredients:** In a medium mixing bowl, combine the graham cracker crumbs, 1/4 cup sugar, and 1/2 cup melted butter. Stir until the crumbs are evenly moistened and resemble wet sand.
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13. **GARNISH AND SERVE:** Garnish: Before serving, artfully arrange the fresh mixed berries over the top of the jam layer. If desired, add a dollop of whipped cream to each slice or around the edges of the whole cheesecake for an extra touch of decadence.
14. **Slice & : Enjoy:** Slice the chilled cheesecake into individual servings using a sharp knife dipped in hot water and wiped clean between slices. Serve and enjoy this truly decadent and delightful dessert!
15. **Tips for Success: Room Temperature Ingredients:** For a perfectly smooth cheesecake, ensure your cream cheese and eggs are at room temperature before mixing.
16. **Don't : Overmix:** Overmixing the cream cheese after adding the eggs can incorporate too much air, which can cause the cheesecake to puff up too much during baking and then crack as it cools.
17. **Water : Bath (Optional but Recommended):** For an even creamier, crack-free cheesecake, you can bake it in a water bath. Wrap the bottom of your springform pan tightly with several layers of heavy-duty foil, then place it in a larger roasting pan. Pour hot water into the roasting pan until it comes halfway up the sides of the springform pan.
18. **Cool : Slowly:** Allowing the cheesecake to cool slowly at room temperature before chilling helps prevent cracking. Avoid chilling it too quickly.
19. **Chill : Thoroughly:** The long chill time is essential for the cheesecake to fully set and for the flavors to meld, resulting in the best texture and taste.
20. **Serving Suggestions and Pairings:** This Triple Berry White Chocolate Cheesecake is a showstopper on its own, but it pairs beautifully with a few simple additions. A light dusting of powdered sugar, extra fresh mint leaves, or even a drizzle of white chocolate sauce can enhance the presentation. For beverages, a delicate dessert wine, a classic coffee, or a refreshing iced tea would be excellent choices. If you're looking for other impressive yet approachable desserts, consider my This Unicorn Poke Cake Became My Favorite Party Trick or the incredibly rich These Chocolate Chip Cookie Dough Brownie Bombs Are My Favorite Sweet Obsession.

21. **Storage and Leftover Tips:** Store leftover Triple Berry White Chocolate Cheesecake tightly covered with plastic wrap or in an airtight container in the refrigerator for up to 4-5 days. For longer storage, you can freeze individual slices (without fresh berries or whipped cream) wrapped tightly in plastic wrap and then foil for up to 1 month. Thaw slices in the refrigerator overnight before serving, adding fresh berries and whipped cream just before enjoying.
22. **More Recipes You Will Love:** If you loved the richness and fruitiness of this cheesecake, you'll want to explore some of my other favorite dessert creations:
23. For a refreshing no-bake classic, try my : This Grasshopper Pie Is My Favorite No-Bake Dessert With a Mint Chocolate Twist.
24. If you're in the mood for a quick and easy summer treat, my This Easy Ice Cream Sandwich Cake Is My Favorite No-Bake Summer Dessert is always a hit.
25. And for another no-bake crowd-pleaser that's incredibly simple, don't miss my This No-Bake Oreo Cream Pie Is My Favorite Quick Dessert Hack.

SWAPS & NOTES

Graham Cracker Crumbs: You can easily make your own by crushing graham crackers in a food processor or a zip-top bag with a rolling pin.

For a different flavor, consider using crushed vanilla wafers or chocolate cookies.

Cream Cheese: Ensure your cream cheese is fully softened to room temperature .

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TIPS FOR SUCCESS

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

Original recipe: <https://chefmaniac.com/triple-berry-white-chocolate-cheesecake-easy-indulgent-recipe/>