

## Blackberry Cheesecake with Mousse - A Luscious Berry Lover's Dream

Blackberry Cheesecake with Creamy Cheese & Fluffy Mousse



**OVEN**  
**325°F**

**TIME**  
**30 min**

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### INGREDIENTS

For the Crust:

1 ½ cups crushed graham crackers (or vanilla wafers)

... cup sugar

6 tablespoons melted butter

For the Cheesecake Layer:

24 oz cream cheese (softened)

1 cup granulated sugar

3 large eggs

¾ cup sour cream

1 teaspoon vanilla extract

1 tablespoon lemon juice

For the Blackberry Mousse:

1 ½ cups fresh blackberries (or frozen, thawed)

1 teaspoon lemon juice

1 cup heavy whipping cream

2 tablespoons powdered sugar

1 teaspoon unflavored gelatin + 2 tablespoons warm water (optional for extra stability)

For the Blackberry Topping:

1 cup fresh blackberries

1 teaspoon cornstarch + 2 tablespoons water

How to Make Blackberry Cheesecake with Mousse:

1. Prepare the Crust:

2. Make the Cheesecake Filling:

3. Bake the Cheesecake:

4. Prepare the Blackberry Mousse:

5. Layer the Mousse:

6. Make the Blackberry Topping:

7. Garnish & Serve:

Pro Tips for the Best Cheesecake:

Use room-temperature ingredients - This ensures a smooth, lump-free cheesecake batter.

Prevent cracks - Cooling the cheesecake slowly in the oven helps prevent unsightly cracks.

Strain the blackberry puree - This step is essential for a silky-smooth mousse without seeds.

Chill for best results - This cheesecake needs time to set, so plan ahead.

What to Serve With This Cheesecake:

A hot cup of espresso or vanilla latte

## DIRECTIONS

1. **Prepare the Crust:** I start by preheating my oven to 325°F (163°C) and greasing a 9-inch springform pan. Then, I mix the crushed graham crackers with sugar and melted butter until the mixture resembles damp sand. Pressing it firmly into the bottom of the pan ensures a solid base. I bake it for 10 minutes and let it cool while preparing the cheesecake layer.
2. **Make the Cheesecake Filling:** In a large mixing bowl, I beat the softened cream cheese and sugar until smooth. Next, I add the eggs one at a time, mixing well after each addition. Sour cream, vanilla, and lemon juice go in last, creating a silky batter. I pour the mixture over the cooled crust, spreading it evenly.
3. **Bake the Cheesecake:** Baking for about 50-55 minutes at 325°F is key. The center should still have a slight jiggle when I gently shake the pan. Once done, I turn off the oven, crack the door slightly, and let the cheesecake cool inside for an hour-this prevents cracks. Then, it goes into the fridge for at least 4 hours to set completely.
4. **Prepare the Blackberry Mousse:** While the cheesecake chills, I make the mousse. I blend fresh blackberries with sugar and lemon juice, then strain the mixture to remove the seeds. In a separate bowl, I whip the heavy cream and powdered sugar until stiff peaks form. If I want a firmer mousse, I dissolve gelatin in warm water, let it cool slightly, and mix it into the blackberry puree. Finally, I gently fold the whipped cream into the blackberry puree for a light, airy texture.
5. **Layer the Mousse:** Once the cheesecake is fully chilled, I carefully spread the mousse over the top,

using a spatula to create an even layer. Back into the fridge it goes for at least 2 hours-the longer, the better!

6. **Make the Blackberry Topping:** In a small saucepan, I heat blackberries, sugar, lemon juice, and the cornstarch-water mixture over medium heat. Stirring constantly, I cook until the sauce thickens and coats the back of a spoon. Once it's cool, I gently spread it over the mousse layer.
7. **Garnish & Serve:** To finish, I add extra fresh blackberries and a dusting of powdered sugar. The cheesecake is now ready to be sliced and served, revealing its gorgeous layers.
8. **Pro Tips for the Best Cheesecake:** Use room-temperature ingredients - This ensures a smooth, lump-free cheesecake batter.
9. **Prevent cracks** - Cooling the cheesecake slowly in the oven helps prevent unsightly cracks.
10. **Strain the blackberry puree** - This step is essential for a silky-smooth mousse without seeds.
11. **Chill for best results** - This cheesecake needs time to set, so plan ahead.
12. **What to Serve With This Cheesecake:** This rich and creamy dessert pairs beautifully with:
  13. A hot cup of espresso or vanilla latte
  14. A glass of sweet dessert wine, like : Moscato
  15. Whipped cream and extra berries for an extra indulgent bite
16. **FAQs (From My Kitchen to Yours):** Q: Can I make this cheesecake ahead of time?A: Yes! This cheesecake actually tastes best when made a day ahead, allowing the flavors to meld and the layers to set.
17. Q: Do I have to use gelatin in the mousse?A: Not necessarily! The mousse will hold its shape for a few hours without it, but gelatin adds stability if you want it extra firm.
18. Q: What's the best way to cut cheesecake cleanly?A: I use a sharp knife dipped in warm water, wiping it clean between slices for perfect cuts.
19. Q: Can I use frozen blackberries instead of fresh?A: Absolutely! Just thaw them completely and drain any excess liquid before using.
20. **Why You'll Love This Blackberry Cheesecake:** This Blackberry Cheesecake with Mousse is an elegant dessert that's surprisingly easy to make. The contrast of creamy cheesecake, fluffy mousse, and fresh blackberries makes every bite pure heaven. Whether you're making it for a special occasion or just treating yourself, it's guaranteed to impress.
21. **Give this recipe a try, and let me know how it turns out!** If you put your own spin on it, I'd love to hear about your variations. Enjoy!

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Original recipe: <https://chefmaniac.com/blackberry-cheesecake-with-mousse-a-luscious-berry-lovers-dream/>