

The Ultimate Berry Cheesecake Loaf: A Creamy, Easy-to-Slice Dessert Recipe

As a professional food writer for



OVEN
325°F

TIME
10 min

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INGREDIENTS

For the Crust:

1 ½ cups chocolate cookie crumbs: I usually go with crushed Oreos or chocolate wafers.

1/3 cup unsalted butter: Melted to bind that delicious crust together.

For the Cheesecake Filling:

24 ounces cream cheese: Make sure it is softened to room temperature for a lump-free batter.

¾ cup granulated sugar: For just the right amount of sweetness.

2 large eggs: These provide the structure.

1 teaspoon vanilla extract: A high-quality extract makes a world of difference.

1 cup sour cream: This is the secret to that velvety, "melt-in-your-mouth" texture.

For the Berry Swirl:

1 cup mixed berries: A mix of strawberries, blueberries, and raspberries works best.

... cup granulated sugar: To macerate and sweeten the fruit.

1 tablespoon cornstarch: To thicken the swirl so it doesn't bleed into the batter.

2 tablespoons water: To help create the initial syrup.

For the Topping:

Fresh berries: Extra strawberries, blueberries, and raspberries for garnish.

Fresh mint leaves: (Optional) For a pop of color.

Powdered sugar: For a light, snowy dusting.

DIRECTIONS

1. **Prepare the Crust:** Preheat your oven to 325°F (160°C). In a medium bowl, combine your chocolate cookie crumbs and melted butter until it looks like wet sand. Line a 9x5-inch loaf pan with parchment paper, leaving an overhang on the sides (this acts as a "sling" to lift it out later). Press the mixture firmly into the bottom of the pan and bake for 8-10 minutes, then set aside to cool.
2. **Create the Berry Swirl:** In a small saucepan, combine your mixed berries and sugar over medium heat. Once they soften and release their juices, whisk your cornstarch and water together in a small bowl to create a slurry. Stir this into the berries and keep stirring until the sauce thickens into a jam-like consistency. Remove from heat and let it cool completely.
3. **Mix the Cheesecake Filling:** Using a stand mixer or hand mixer, beat the softened cream cheese and sugar until perfectly smooth. Add the eggs one at a time, mixing on low speed just until combined-over-mixing at this stage can incorporate too much air, leading to cracks. Fold in the vanilla and sour cream.
4. **Assemble and Bake:** Pour half of your cheesecake batter over the cooled crust. Spoon dollops of the berry sauce over the filling. Pour the remaining batter on top, then drop more spoonfuls of berry sauce. Use a butter knife or skewer to gently swirl the berry sauce through the batter.
5. **The Water Bath:** Place the loaf pan inside a larger roasting pan. Fill the roasting pan with about 1 inch of hot water. Bake for 60-70 minutes. You're looking for the edges to be set while the center remains

slightly wobbly.

6. **Chill and Serve:** Let the loaf cool to room temperature on a wire rack, then refrigerate for at least 6 hours (overnight is even better!). When ready to serve, use the parchment overhang to lift the loaf out. Top with fresh berries, mint, and a dusting of powdered sugar.

SWAPS & NOTES

The Crust: If you aren't a fan of chocolate, feel free to swap the chocolate crumbs for graham cracker crumbs.

It gives a more traditional, honey-sweetened base.

The Berries: Fresh is always best for the topping, but for the swirl, frozen berries work perfectly fine!

Just make sure to simmer them a bit longer to reduce any extra moisture.

TIPS FOR SUCCESS

Room Temp is Key: Ensure your eggs, cream cheese, and sour cream are all at room temperature before mixing.

This prevents lumps and ensures a silky texture.

Don't Rush the Chill: Cheesecake needs time for the molecular structure to firm up.

If you cut it too early, it will be messy and won't have that signature "snap" on the fork.

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

Original recipe: <https://chefmaniac.com/the-ultimate-berry-cheesecake-loaf-a-creamy-easy-to-slice-dessert-recipe/>