

## Easy White Chocolate Cheesecake with Fresh Raspberries

White Chocolate Raspberry Cheesecake



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### INGREDIENTS

For the Crust:

300 g digestive biscuits or graham crackers, crushed

150 g unsalted butter, melted

For the Filling:

250 g white chocolate, melted

500 g full-fat cream cheese

100 g powdered sugar

1 teaspoon vanilla extract

300 ml heavy cream

250 g fresh raspberries

For the Topping:

150 ml heavy cream

2 tablespoons powdered sugar

100 g white chocolate, melted

12 fresh raspberries

10 g freeze-dried raspberries

### DIRECTIONS

1. Prepare the Crust: Mix crushed biscuits with melted butter until fully combined. Press firmly into the base of an 8-inch (20 cm) springform pan. Refrigerate until firm.
2. Melt the White Chocolate: Melt gently in a microwave or double boiler. Allow it to cool slightly - not hot - before mixing.
3. Make the Filling Base: Beat cream cheese, powdered sugar, and vanilla until smooth and creamy.
4. Whip the Cream: In a separate bowl, whip 300 ml heavy cream until softly thickened. Fold gently into the cream cheese mixture.
5. Add White Chocolate & Raspberries: Stir in melted white chocolate. Carefully fold in fresh raspberries to keep them mostly intact.
6. Chill: Pour filling over chilled crust and smooth the top. Refrigerate for at least 6 hours or overnight until fully set.
7. Decorate: Before serving, drizzle melted white chocolate over the cheesecake.
8. Whip remaining heavy cream with powdered sugar until soft peaks form. Pipe or spoon onto the top, garnish with fresh raspberries, and sprinkle with freeze-dried raspberries.

### SWAPS & NOTES

& Swaps Cream cheese: Full-fat provides the best texture and stability.

White chocolate: Use high-quality white chocolate for smooth melting.

Raspberries: Fresh works best, but frozen (thawed and drained) can be used in a pinch.

Digestive biscuits: Graham crackers are an easy substitute.

### TIPS FOR SUCCESS

Let the white chocolate cool slightly before adding to prevent curdling.

Fold gently to keep the filling airy.

Chill overnight for the cleanest slices.

Run a warm knife around the edge before removing the springform ring.

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