

## Easy Chocolate Cherry Cheesecake with Cookie Crust

If you're looking for a dessert that feels indulgent, elegant, and unforgettable,



**OVEN**  
**325°F**

**TIME**  
**60 min**

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### INGREDIENTS

Crust:

- 1 1/2 cups chocolate cookie crumbs
- 1/4 cup melted butter

Cheesecake Filling:

- 16 oz cream cheese, softened
- 3/4 cup sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 1/2 cup sour cream

Toppings:

- 1 cup cherry pie filling
- 1/2 cup chocolate ganache
- 1/2 cup whipped cream
- 4-5 fresh cherries

### DIRECTIONS

1. Prepare the crust. Preheat the oven to 325°F (165°C). Mix chocolate cookie crumbs with melted butter and press firmly into the bottom of a 9-inch springform pan.
2. Mix the cheesecake batter. In a large bowl, beat the cream cheese and sugar until smooth and creamy.
3. Add eggs and flavoring. Add eggs one at a time, mixing well after each addition. Stir in vanilla extract and sour cream until fully combined.
4. Layer the filling. Pour half of the cheesecake batter over the crust. Spoon cherry pie filling evenly over the batter.
5. Add remaining batter. Spread the remaining cheesecake batter on top.
6. Bake the cheesecake. Bake for 50-60 minutes until the center is just set.
7. Cool gradually. Turn off the oven and allow the cheesecake to cool slowly to prevent cracking.
8. Add ganache. Once cooled completely, spread chocolate ganache evenly over the top.
9. Decorate and chill. Pipe whipped cream around the edges and garnish with fresh cherries.
10. Refrigerate. Chill the cheesecake for at least 4 hours before slicing.

### SWAPS & NOTES

Chocolate Cookie Crumbs Chocolate sandwich cookies (like Oreos with the filling removed) work perfectly for the crust.

Cherry Filling Options You can use homemade cherry compote instead of canned pie filling for a more natural flavor.

Ganache Shortcut Melt chocolate chips with warm cream to create a quick ganache.

Cream Cheese Tip Let cream cheese come to room temperature before mixing to ensure a smooth filling.

## TIPS FOR SUCCESS

Use room temperature ingredients This ensures a smoother cheesecake batter.

Don't overmix the batter Overmixing can incorporate too much air and cause cracks.

Bake gently A slow bake and gradual cooling help maintain a smooth texture.

Chill thoroughly Cheesecake slices best after several hours in the refrigerator.

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

Original recipe: <https://chefmaniac.com/easy-chocolate-cherry-cheesecake-with-cookie-crust/>