White Chocolate Strawberry Cheesecake That’s Creamy, Elegant, and Easy to Love

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INGREDIENTS

- 1 1/2 cups graham cracker crumbs
- 1/4 cup granulated sugar
- 1/2 cup unsalted butter, melted
- 2 (8-ounce) packages cream cheese, softened
- 1/2 cup granulated sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 1/2 cup heavy cream
- 6 ounces white chocolate, melted
- 1 cup fresh strawberries, chopped
- 1/2 cup white chocolate shavings
- 1/2 cup fresh strawberries, sliced

DIRECTIONS

1. Preheat your oven and prepare your cheesecake pan.
2. Mix the graham cracker crumbs, sugar, and melted butter, then press the mixture firmly into the bottom to form the crust.
3. Beat the softened cream cheese with sugar until smooth.
4. Add the eggs and vanilla, mixing until combined.
5. Blend in the heavy cream and melted white chocolate.
6. Fold in the chopped strawberries.
7. Pour the filling over the prepared crust.
8. Bake until the cheesecake is set.
9. Cool completely, then chill thoroughly before serving.
10. Top with white chocolate shavings and sliced fresh strawberries.
11. These steps follow the ingredient structure and overall setup shown on the source page: graham crust, cream cheese filling with eggs, vanilla, heavy cream, melted white chocolate, chopped strawberries, and a garnish of white chocolate shavings plus sliced strawberries. The page excerpt available to me did not include the full step-by-step method text, so this is a best-fit reconstruction from the published ingredient list and recipe format.

SWAPS & NOTES

Fresh strawberries are the best fit here because the source recipe specifically calls for chopped fresh berries in the filling and sliced fresh berries on top.

If your strawberries are especially juicy, patting them dry a bit before folding them in can help keep the filling from getting too wet.

That last point is a practical baking inference based on the source ingredient list.

You can also use good-quality white chocolate bars instead of

chips for melting if you want a smoother finish.

TIPS FOR SUCCESS

Use fully softened cream cheese so the filling turns out smooth instead of lumpy.

Because the source recipe includes melted white chocolate and heavy cream, getting the cream cheese base silky before adding the rest matters even more for texture.

Let the cheesecake chill fully before slicing.

Since the source describes it as firm yet creamy and easy to slice, that final chilling time is important for getting the cleanest pieces and the best texture.

More recipes: ChefManiac.com

Original recipe: https://chefmaniac.com/white-chocolate-strawberry-cheesecake-thats-creamy-elegant-and-easy-to-love/