

White Chocolate Raspberry Cheesecake

This white chocolate raspberry cheesecake is excellent and similar to one you would get in a restaurant. Great for special occasions. Garnish with white chocolate curls if desired.

By **Cindy Catudal Shank** |  Tested by **Allrecipes Test Kitchen**

Prep Time: 25 mins

Cook Time: 1 hr 10 mins

Additional Time: 8 hrs

Total Time: 9 hrs 35 mins

Servings: 16

Yield: 1 (9-inch) cheesecake

Ingredients

Crust:

1 cup chocolate cookie crumbs

¼ cup butter, melted

3 tablespoons white sugar

Sauce:

1 (10 ounce) package frozen raspberries

½ cup water

2 tablespoons white sugar

2 teaspoons cornstarch

Cheesecake:

2 cups white chocolate chips

½ cup half-and-half cream

3 (8 ounce) packages cream cheese, softened

½ cup white sugar

3 large eggs

1 teaspoon vanilla extract

Directions

Step 1

Gather the ingredients.

Step 2

Make crust: Mix together cookie crumbs, melted butter, and sugar in a medium bowl. Press mixture into the bottom of a 9-inch springform pan.

Step 3

Make sauce: Combine raspberries, water, sugar, and cornstarch in a saucepan. Bring to a boil and continue boiling until sauce is thick, about 5 minutes. Strain through a mesh strainer to remove seeds. Preheat the oven to 325 degrees F (165 degrees C).

Step 4

Make cheesecake: Melt white chocolate chips with half-and-half in a metal bowl over a pan of simmering water; stir occasionally until smooth.

Step 5

Mix together cream cheese and sugar in a large bowl until smooth. Beat in eggs one at a time. Blend in vanilla and melted white chocolate mixture. Pour 1/2 of the batter over crust.

Step 6

Spoon 3 tablespoons raspberry sauce over batter. Pour remaining cheesecake batter on top. Spoon 3 tablespoons raspberry sauce over batter. Swirl batter with the tip of a knife to create a marbled effect.

Step 7

Bake in the preheated oven until filling is set, 55 to 60 minutes. Cool cheesecake at room temperature, then cover with plastic wrap and refrigerate until thoroughly chilled, 8 hours to overnight.

Step 8

Remove cheesecake from the pan and serve with remaining raspberry sauce.

Editor's Note:

Please note the difference in total time when following the magazine version of this recipe.

Nutrition Facts

Per serving: 293 calories; total fat 18g; saturated fat 10g; cholesterol 66mg; sodium 131mg; total carbohydrate 30g; dietary fiber 1g; total sugars 26g; protein 4g; vitamin c 5mg; calcium 77mg; iron 1mg; potassium 145mg