



Raspberry White Chocolate Cheesecake

This is a classic cheesecake with a simple chocolate cookie crust topped with elegant raspberries and white chocolate. Made with our [Extreme Chocolate SimpleBites](#). See our [step-by-step photo instructions!](#)

Ingredients

Crust

- 1 box [Pamela's Extreme Chocolate SimpleBites](#) (2 cups)
- 6 TBSP butter, melted (5 TBSP if using a food processor to crumb the cookies and mix the crust)
- 1 TBSP + 1 tsp sugar

Filling

- 2 packages cream cheese (8 oz. each), room temperature (not whipped)
- ½ cup sugar
- 2 eggs, large, beaten, room temperature
- 1 tsp vanilla

Topping

- 1 cup sour cream
- 2 TBSP powdered sugar, sifted
- ¼ tsp vanilla
- 2 cups raspberries (12 oz.), rinsed and gently patted dry
- 3 oz. white chocolate (such as Lindt White Chocolate)

Directions

CRUST

Process cookies into fine crumbs in a food processor, about 30 to 45 seconds or crush cookies with rolling pin. Add sugar and butter and process or mix to combine. With the bottom of a measuring cup or large spoon, press mixture into the bottom and part way up the sides of a well-sprayed 9-inch spring form or 8 x 8-inch pan. Chill crust completely before filling and baking.

FILLING

In bowl of stand mixer, whip cream cheese, then add sugar and whip until very rich and creamy. Add eggs and vanilla, and mix until well whipped, about 3 to 4 minutes. Pour over crust and place on rimmed sheet pan or make a heavy foil base for the pan, to catch any dripping from the cheesecake.

Bake in preheated 350° oven for 30 to 40 minutes; a sharp knife should come out almost clean and the center will still have a slight wobble (the cheesecake will continue to cook after removing from oven).

TOPPING

Mix sour cream, powdered sugar and vanilla in a small bowl, while cheesecake is baking. Allow cheesecake to rest outside the oven for five minutes, then spread the topping over the hot cheesecake and return to the oven for 5 more minutes. Cool completely. Run a small sharp knife around the edge of the pan before releasing the spring form latch. Cover and chill.

Cover top of cheesecake with fresh raspberries. Melt white chocolate in the microwave, double boiler, or chocolate pot. (If too thick to drizzle, add a teaspoon of vegetable or coconut oil to the white chocolate and mix well to thin.) Place in pastry bag or small plastic bag. Snip off a tiny point and squeeze chocolate in a pattern from the center out to the sides. The chocolate streamers should be very tiny or they will be very hard to cut when chilled.

Chill until the white chocolate is set up. For nice clean cuts, use a container of hot water and a clean kitchen towel. Dip knife into hot water, then dry before each cut.

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