

Veronica's White Chocolate Raspberry Cheesecake

Ingredients:

For the base:

1 1/2 cups Graham Cracker Crumbs
2 tbsp Sugar
4 tbsp Butter

For the cheesecake:

3 cups Frozen Raspberries
3 blocks Cream Cheese (250 grams each)
3/4 cup Sugar
3 Eggs
3/4 cup Sour Cream
1 1/2 tsp Vanilla
1/4 tsp Salt
3/4 cup White Chocolate

You will also need fresh raspberries for decoration.

Directions:

Preheat oven to 325° F.

For the base:

Stir together the graham cracker crumbs and the sugar. Melt the butter in a microwave and stir into the graham cracker crumbs. Press mixture into the bottom of a 9 inch springform pan.

For the cheesecake:

Heat the raspberries in a pot over medium heat until they have all broken down and released their juice. If it starts to simmer, take it off the heat. Place a fine-mesh sieve over a bowl and pour all of the raspberries into the sieve (be careful not to splash it on yourself, raspberry juice will stain your clothes). Let the raspberries strain and cool while you prepare the cream cheese mixture.

Beat together the cream cheese and sugar. Beat in the eggs, then the sour cream, vanilla, and salt. Melt the white chocolate in a microwave and stir it into the cream cheese mixture.

Pour about half of the cream cheese mixture over the base. Pour the raspberry juice on top. Carefully add the rest of the cream cheese mixture and give it a few quick swirls.

Bake for 60 minutes, then turn off the oven, crack the door and allow it to cool for another 60 minutes. Refrigerate for 4 hours or overnight.

Top with some fresh raspberries and enjoy your delicious cheesecake! <3