

White Chocolate Cheesecake

Prep Time: 30–60 minutes

Total Time: 7 Hours 5 Minutes

Servings: 16 Servings

Combine chocolate and cream cheese to make this White Chocolate Cheesecake. It is incredibly smooth, creamy, and rich.

Ingredients

- 1/2 cup butter, softened
- 3/4 cup sugar, divided
- 1-1/2 tsp vanilla, divided
- 1 cup flour
- 4 pkg (8 oz each) cream cheese spread, softened
- 3 pkg (4 oz each) white chocolate, melted and cooled
- 4 eggs
- 2 cups fresh raspberries

Instructions

- 1 Heat oven to 325°F.
- 2 Beat butter, 1/4 cup sugar and 1/2 tsp vanilla in a small bowl with mixer until light and fluffy. Gradually beat in flour until well blended. Press onto bottom of a 9-inch springform pan. Prick with fork and bake 25 minutes or until edge is lightly browned.
- 3 Beat cream cheese, remaining sugar and vanilla in large bowl with mixer until well blended. Add melted chocolate and mix well. Add eggs, one at a time, beating on low speed after each addition just until blended. Pour over crust.
- 4 Bake 55 minutes to 1 hour or until center is almost set. Run knife around rim of pan to loosen cake. Cool before removing rim. Refrigerate 4 hours. Top with raspberries just before serving.