



ORIGINAL WHITE CHOCOLATE RASPBERRY SWIRL CHEESECAKE



8 SLICES

PREP TIME:
20 MIN



COOK TIME:
70 MIN

INGREDIENTS

Chocolate Crust:

- 26 Oreo cookies, with cream filling
- 4 Tbsp melted unsalted butter

Cream Cheese Filling:

- 32 oz cream cheese, softened (4-8 ounce packs)
- 1 cup granulated sugar
- $\frac{1}{4}$ cup sour cream
- 3 eggs
- $\frac{3}{4}$ cup heavy cream
- $\frac{1}{3}$ cup raspberry preserves (warmed and stirred)

Topping:

- 2 oz white chocolate (a bar, shaved into fine curls)
- 1 $\frac{1}{2}$ cups heavy cream, cold
- 3 Tbsp powdered sugar

DIRECTIONS

1. Preheat the oven to 300°F (148°C).
2. Crush the Oreos with the cream fillings and mix with 4 Tbsp of melted butter. Press the crumb mixture firmly into a 9-inch springform pan, using the bottom of a glass and going up the sides. Set aside.
3. Beat the cream cheese until smooth (about 15-20 seconds). Add the sugar, then the eggs one at a time, and mix until well combined. Beat in the heavy cream and sour cream just until blended. Pour into the prepared crust. Don't overmix the batter.
4. Dollop the warmed raspberry preserves over the cheesecake batter, and using a sharp knife, run the blade through the batter to make swirls. Bake the cheesecake for 60-70 minutes. Cool completely.
5. Make the whipped cream by beating the heavy cream until soft peaks form. Add the powdered sugar and mix well. Pipe large swirls using a piping bag and a large star tip. Garnish with white chocolate shavings. Freeze for easier cutting.



NOTES:

- THIS IS THE ORIGINAL CHEESECAKE RECIPE THAT I POSTED ON JULY,2ND, 2020. I'M LEAVING IT AS A PDF FOR THOSE THAT LOVED THE ORINGIAL RECIPE. I UPDATED THE RECIPE IN MY BLOG POST AND FIND THAT THE NEW UPDATED RECIPE IS CLOSER TO THE CHEESECAKE FACTORY ONE.
- Can use raspberry sauce or pie filling for the swirls.
- Heat raspberry preserves for 30 seconds before swirling into the cheesecake. It will be easier to swirl into the batter.
- Doneness: A cheesecake is done when the edges puff up and the very center isn't too wet. Bake at a low oven temperature to prevent browning and cracking. If the cheesecake cracks, fill in the cracks with more preserves or pie filling.
- Don't over-mix: the cheesecake will curdle! Beat the cream cheese for 20 seconds, then once the other ingredients are added, only beat until blended.
- To make shavings: grate a chocolate bar on the slicer of a box grater or use a sharp knife and slice the candy bar at an angle to make thin curls.
- Freeze the cheesecake for easier slicing.
- One slice is 861 calories, 61gcarbs, 10g protein, 66g fat.