

# Creamy White Chocolate Raspberry Cheesecake

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Original recipe and notes at [www.devamadeo.com](http://www.devamadeo.com)



## Details:

Yield: a petite 6" cheesecake

Total time: 2 hours + 6 to 8 hours of chilling

Active time: 5 minutes to make the crust, 10 minutes to make the cheesecake filling, 10 minutes for the raspberry compote, 10 minutes for the Italian meringue.

Equipment: stand mixer or electric hand mixer, 6" springform pan, parchment paper, candy thermometer.

My Prep:

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## Ingredients:

### Graham Cracker Crust

- Unsalted butter – 5 TBSP
- Traditional graham crackers – 4 oz (6 whole rectangular cookies), broken in pieces
- Raw or granulated sugar - 1  $\frac{1}{2}$  TBSP

### White Chocolate Cheesecake Layer

- Cream cheese, at room temperature – 2 - 8 oz packages
- Raw sugar –  $\frac{3}{4}$  cup

## Steps:

### To make the crust:

Preheat oven to 350°. Line your 6" springform pan (or the pan you are using) with parchment paper (not necessary if you want to serve the cheesecake in the base of the pan).

In a small saucepan place the 5 tablespoons of butter and heat in medium to low heat. Retire from heat right after the butter has melted.

Break the crackers in pieces while you throw them in the bowl. Add the 1  $\frac{1}{2}$  tablespoons of sugar and run the processor until the cookies are mostly grounded.

- Organic free cage eggs – 2, large
- Egg yolks – 1, from large eggs
- Unbleached organic all purpose flour – 2 TBSP
- Lemon juice – 1 TBSP, about the juice of half a medium lemon
- Pure vanilla extract –  $\frac{1}{2}$  Tsp
- White chocolate chips –  $\frac{1}{2}$  cup

### Raspberry Compote

- Raspberries, fresh or frozen – 1  $\frac{1}{2}$  cups
- Raw sugar –  $\frac{1}{4}$  cup + 2 TBSP
- Freshly squeezed lemon juice – splash of half lemon
- Unbleached flour – 1 TBSP

### Italian Meringue

- Egg whites, at room temperature – 2
- Freshly squeezed lemon juice (you may substitute with cream of tartar) –  $\frac{1}{4}$  Tsp
- Water –  $\frac{1}{4}$  cup
- Raw sugar –  $\frac{1}{2}$  cup
- Half of a lemon to rub the bowl and attachment

My recipe highlights:

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Extra notes:

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With the processor running pour butter through the food processor lid opening, until the crumbs look hydrated, about 10 to 15 seconds. Stop the processor and pull down any crumbs crawling up the walls of the bowl if necessary and pulse a few seconds more.

Transfer crumbs to tart pan. Press onto the bottom, until the crumbs are evenly distributed. You may use a small flat bottom measuring cup or utensil to help yourself press down and distribute the crumbs. Bake for 5 to 6 minutes. Take it out of the oven to let it cool down.

Increase oven temperature to 425°.

To make the white cheesecake filling:

While the crust is baking, make the cheesecake mixture. Either in the bowl of a stand up mixer and using the whisk attachment or in a large bowl using an electric hand mixer with the beaters attached, beat in medium speed the cream cheese for 2 minutes. Add the  $\frac{3}{4}$  cup of sugar and mix for 1 minute, making sure there is no sugar on the bottom of the bowl. Decrease speed to low and add the 2 eggs and 1 egg yolk, one at a time. Add the 2 tablespoons of flour, the tablespoon of lemon juice and the  $\frac{1}{2}$  teaspoon of vanilla extract, waiting a few seconds before each addition to allow each ingredient to incorporate. Scrap the wall and bottom of the bowl between additions. Mix about 30 seconds to one minute, until mixture looks homogeneous and there are no big lumps of cream cheese.

Heat white chocolate chips in the microwave for 10 seconds. Stir for 1 to 2 minutes until chips are melted. Heat for just 5 extra seconds only if it is completely necessary (see notes). Pour over cheesecake mixture and stir for 20 seconds in the lowest speed.

Pour mixture over crust. Gently place 6 to 7 tablespoons of the raspberry compote (recipe follows) on top and with a chopstick or large toothpick swirl them across the top of the cheesecake. When the oven is already in 425°, place cheesecake and bake for 5 minutes and then drop oven temperature to 275°.

Bake for about 25 minutes, until the cheesecake looks set and dry around the edges but still a bit jiggly and shiny in the center. Retire from oven and let it cool down before placing in the fridge for 20 to 30 minutes, until the top feels chilled and set. You can chill it overnight as well if making ahead.

Open the springform pan and detach the circle around the cheesecake. Place a plastic paper on top and place a plate over. Turn it and remove bottom plate. Place your serving plate on top of the crust and turn cheesecake again.

Pour over a layer of raspberry compote. Chill to set 10 to 15 minutes. Scrape meringue on top (recipe below) with a spoon a make swirls to decorate.

To make the raspberry compote:

In a small saucepan combine all the ingredients except for the flour and bring to a gentle boil over medium heat. Cook for about 10 minutes. After that sprinkle the flour and move frequently. Keep cooking until you achieve a thick consistency, 2 to 3 minutes more. Remove from heat and keep moving for 30 seconds more. Let it cool down before pouring over cheesecake. It can be made a few days in advance and stored in the fridge.

To make the Italian meringue:

Make sure your bowl and whisk attachment is well cleaned and not greasy. Any grease will prevent egg whites from rising.

Rub the bottom and walls of your bowl and whisk attachment with half a lemon. Put the 2 egg whites and the  $\frac{1}{4}$  teaspoon of lemon juice in the bowl. Whisk in low speed for 30 seconds to distribute it and then increase the speed to medium (#4 in the Kitchen Aid), until soft peaks form.

In the meantime, combine  $\frac{1}{4}$  cup of water and the  $\frac{1}{2}$  of sugar in a small saucepan. Heat over high heat and cook until a candy thermometer reaches 240°, about three to four minutes.

With the mixer running, pour over the syrup in a thin stream without pausing. Whisk until the meringue reaches room temperature, 3 to 5 minutes. As soon as the bowl feels cool on the outside the meringue is ready to go.

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