

Blackberry White Chocolate cheesecake recipe



to assemble the cheesecake before baking-

Spoon 3 Tablespoons of blackberry preserves on top of crust. Pour 1/3 of cheesecake batter into crust. Spoon half of blackberry preserves onto the batter. Pour half of the remaining batter into crust. Spoon remaining preserves (except the 2 tablespoons for garnish). Pour remaining batter into pan.

next, place roasting pan with the prepared cheesecake into the center of oven. Fill the roasting pan as high as you can with very hot water. Bake cheesecake for 1 ½ or until set. When cheesecake is done baking, carefully remove the pan from the oven and transfer it to a rack to cool. Cool to room temperature, then cover and chill cake overnight, (for 12 hours).



To serve the cake:

Remove the springform pan ring. Place a piece of plastic wrap over the cake and invert onto a plate. Remove the bottom and the parchment paper. Invert again but onto the actual serving plate. Spread the topping over top of cake and decorate for presentation. Using a thin, long knife dipped in hot water and wiped clean, slice the cheesecake. Make sure to clean your knife in between each slice. Savor and ENJOY!

Tip: Once the cake is ready to unmold, there is a trick to an easy release from the side of pan. If you have a blowtorch that you use for Crème Brûlée, simply warm the sides of the pan with your blowtorch. Unspring the buckle and it will simply fall off. Another option is to place the pan in a 400 degree oven for 10 min, to heat the sides up. A thin knife between the crust and the sides will also work, but the torch method works like a charm.

for the presentation

½ cup of sour cream

White frosting to pipe around the edges- *optional*

1 pint fresh blackberries

White chocolate curls
(*made with white chocolate bar heated in microwave for 10 seconds and shaved with a vegetable peeler*)

for the presentation

- Spread the sour cream on top of the cheesecake

- Pipe the white frosting or butter cream around the edges- *if using*

- Dollop the blackberry preserves in the center of the cheesecake

- Arrange the blackberries in two layers around the inside of the piped boarder

- Pile the white chocolate curls in the center of the cake

