



White Chocolate Blueberry Cheesecake



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Philly Steak Cheese Fries

Introduction

Indulge in a delectable dessert that perfectly marries the creamy richness of cheesecake with the sweet-tart flavors of blueberries, all wrapped up in a luscious layer of white chocolate. This White Chocolate Blueberry Cheesecake is an exquisite treat that will delight your taste buds and impress your guests. With a buttery graham cracker crust, a velvety filling, and a fresh blueberry topping, every bite is a harmonious blend of flavors and textures. Whether it's a special occasion or just a reason to indulge, this cheesecake is sure to shine.

Detailed Ingredients with measures

- 1 1/2 cups graham cracker crumbs
- 1/4 cup sugar
- 1/3 cup butter, melted
- 4 packages (8 oz each) cream cheese, softened
- 1 cup sugar
- 1 teaspoon vanilla extract
- 4 large eggs
- 8 oz white chocolate, melted and slightly cooled
- 1/2 cup sour cream
- 1 1/2 cups fresh blueberries
- 1/2 cup blueberry jam
- Whipped cream, for garnish
- Fresh blueberries, for garnish
- Mint leaves, for garnish

Prep Time

20 minutes

Cook Time

1 hour

Total Time

1 hour 20 minutes

Yield

Serves 12

Directions

1. Preheat your oven to 325°F (160°C). Grease a 9-inch springform pan.
2. In a medium bowl, combine graham cracker crumbs, 1/4 cup sugar, and melted butter. Press the mixture firmly into the bottom of the prepared pan.
3. In a large bowl, beat the softened cream cheese and 1 cup sugar together until the mixture is smooth and creamy. Add in the vanilla extract and mix until well combined.
4. Incorporate the eggs one at a time, making sure to beat well after

each addition.

5. Gently stir in the melted white chocolate and sour cream until just mixed.
6. Carefully fold in the fresh blueberries.
7. Pour the cheesecake filling over the prepared crust in the springform pan, smoothing the top with a spatula.
8. Bake in the preheated oven for about 1 hour, or until the center is set but still slightly jiggy.
9. Turn off the oven and leave the cheesecake inside with the door ajar for about 1 hour to cool gradually.
10. Once cooled, remove the cheesecake from the oven and refrigerate for at least 4 hours, preferably overnight.
11. Before serving, spread blueberry jam over the top of the cheesecake for a beautiful glaze.
12. Garnish with whipped cream, fresh blueberries, and mint leaves for an elegant presentation.

See also [Small Serve Whole Wheat Chocolate Cookies](#)

This White Chocolate Blueberry Cheesecake is not just a delightful dessert but a culinary masterpiece that's sure to steal the show at any gathering. Enjoy every bite!



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Detailed Directions and Instructions

Step 1: Preheat the Oven

Preheat your oven to 325°F (160°C).

Step 2: Prepare the Springform Pan

Grease a 9-inch springform pan to prevent the cheesecake from sticking.

Step 3: Make the Crust

In a medium bowl, combine 1 1/2 cups of graham cracker crumbs, 1/4 cup of sugar, and 1/3 cup of melted butter. Mix until well combined. Press this mixture firmly into the bottom of the prepared springform pan to form a crust.

Step 4: Mix the Cheesecake Filling

In a large bowl, beat 4 packages (8 oz each) of softened cream cheese and 1 cup of sugar using an electric mixer until the mixture is smooth.

Step 5: Add Vanilla Extract

Add 1 teaspoon of vanilla extract to the cream cheese mixture and mix well to combine.

Step 6: Incorporate the Eggs

Add 4 large eggs to the mixture one at a time, beating well after each addition until fully incorporated.

Step 7: Mix in White Chocolate and Sour Cream

Stir in 8 oz of melted white chocolate (slightly cooled) and 1/2 cup of sour cream until just combined. Do not overmix.

Step 8: Fold in Blueberries

Gently fold in 1 1/2 cups of fresh blueberries into the cheesecake batter, ensuring they are evenly distributed without breaking them.

Step 9: Pour Mixture into Pan

Pour the cheesecake batter over the crust in the springform pan, smoothing the top with a spatula.

Step 10: Bake the Cheesecake

Place the springform pan in the preheated oven. Bake for 50–60 minutes, or until the center is set and the edges are lightly browned.

Step 11: Cool the Cheesecake

Once baked, turn off the oven and leave the cheesecake inside for an additional hour. Then remove it from the oven and allow it to cool to room temperature.

See also Hamburger Potato Casserole

Step 12: Refrigerate

Once cooled, refrigerate the cheesecake for at least 4 hours or overnight to fully set.

Step 13: Prepare the Topping

Before serving, spread 1/2 cup of blueberry jam over the top of the chilled cheesecake.

Step 14: Garnish and Serve

Garnish with whipped cream, fresh blueberries, and mint leaves before slicing and serving the cheesecake.

Notes

Note 1: Fresh vs. Frozen Blueberries

Fresh blueberries are preferred for this recipe, but if using frozen, make sure they are thawed and drained well to avoid excess moisture in the cheesecake.

Note 2: Optional Toppings

Feel free to add additional toppings such as a drizzle of white chocolate or extra whipped cream for a more decadent presentation.

Note 3: Storage

Store any leftover cheesecake in an airtight container in the refrigerator for up to 5 days.



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Cook techniques

Making the Crust

In a medium bowl, combine graham cracker crumbs, sugar, and melted butter. Mix until well combined, then press firmly into the bottom of a greased springform pan to form an even crust.

Beating the Cream Cheese Mix

In a large bowl, beat the softened cream cheese and sugar with a mixer until smooth and creamy. Ensure there are no lumps for a silky texture in the cheesecake.

Incorporating Eggs

Add eggs one at a time to the cream cheese mixture, mixing thoroughly after each addition to achieve a uniform batter.

Melting White Chocolate

Gently melt the white chocolate until smooth, then allow it to cool slightly before adding it to the cheesecake mixture to prevent cooking the eggs.

Folding in Blueberries

Gently fold fresh blueberries into the batter to avoid breaking them and releasing too much juice which could affect the texture.

Baking the Cheesecake

Bake in a preheated oven to allow it to set properly. A water bath can be used to prevent cracking and ensure even baking.

FAQ

Can I use frozen blueberries instead of fresh?

Yes, you can use frozen blueberries, but be sure to thaw and drain them to avoid excess moisture in the cheesecake.

See also [Sour Cream and Chive Mashed Potatoes](#)

How can I tell when the cheesecake is done baking?

The cheesecake is done when the edges are set and the center has a slight jiggle. It will continue to set as it cools.

What should I do if my cheesecake cracks?

To prevent cracking, ensure not to overbeat the batter and consider using a water bath when baking.

Can I use a different type of chocolate?

Yes, you can substitute white chocolate with milk or dark chocolate, keeping in mind it will alter the flavor profile of the cheesecake.

How should I store the cheesecake?

Store the cheesecake in the refrigerator for up to a week. It can also be frozen for longer-term storage; wrap it tightly to prevent freezer burn.



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Conclusion

The White Chocolate Blueberry Cheesecake is a delightful dessert that combines the creamy richness of cheesecake with the sweet-tart flavor of fresh blueberries and the decadence of white chocolate. Its luscious texture and vibrant color make it a perfect centerpiece for any occasion, from family gatherings to festive celebrations. With its harmonious blend of flavors, this cheesecake will leave a lasting impression on your guests and satisfy even the most discerning sweet tooth.

More recipes suggestions and combination

Chocolate Raspberry Cheesecake

Replace blueberries with fresh raspberries for a tangy twist, and add a layer of raspberry swirl on top for an elegant touch.

Lemon Blueberry Cheesecake

Incorporate lemon zest and juice into the cream cheese mixture for a refreshing citrus flavor that pairs beautifully with blueberries.

Peach and Cream Cheesecake

Swap blueberries for fresh peaches and add a peach puree layer for a summer-inspired cheesecake that bursts with fruity goodness.

Pineapple Coconut Cheesecake

Mix crushed pineapple and shredded coconut into the cheesecake batter for a tropical flavor that transports you to a sunny beach.

Matcha Green Tea Cheesecake

Add matcha powder to the cream cheese mixture for a unique green tea flavor that is both beautiful and beneficial.

Nutty Chocolate Chip Cheesecake

Fold chocolate chips and crushed nuts into the cheesecake batter for extra texture and a delightful crunch in every bite.



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