

White Chocolate Raspberry Cheesecake with Mascarpone Cheese

PREP TIME: 20 minutes

COOK TIME: 1 hour

CHILL TIME: 4 hours (or overnight)

TOTAL TIME: 5 hours 20 minutes

FOR THE CRUST:

1 1/2 C graham cracker crumbs

1/4 C granulated sugar

1/2 C unsalted butter, melted

FOR THE CHEESECAKE FILLING:

16 oz cream cheese, softened

8 oz mascarpone cheese, softened

1 C granulated sugar

3 lg eggs

1 t vanilla extract

1/2 C white chocolate, melted and slightly cooled

1/3 C brewed [Raspberry WhiteChocolate Chsck](#) tea (2 T steeped in 1/3 C hot water, strained, then cooled)

FOR THE RASPBERRY SWIRL:

1 C fresh or frozen raspberries

2 T granulated sugar

1 t lemon juice

FOR THE TOPPING:

1/2 C white chocolate, melted

Fresh raspberries for garnish

PREPARE THE CRUST:

Preheat your oven to 325°F. In a medium bowl, combine the graham cracker crumbs, granulated sugar, and melted butter. Mix until the crumbs are evenly coated. Press the mixture into the bottom of a 9-inch springform pan, creating an even layer. Bake for 10 minutes, then set aside to cool.

MAKE THE RASPBERRY SWIRL:

In a small saucepan, combine the raspberries, granulated sugar, and lemon juice. Cook over medium heat, stirring occasionally, until the raspberries break down and the mixture thickens, about 5-7 minutes. Strain the mixture through a fine-mesh sieve to remove the seeds. Set aside to cool.

MAKE THE CHEESECAKE FILLING:

In a large mixing bowl, beat the softened cream cheese and mascarpone cheese until smooth. Add the granulated sugar and continue to beat until well combined. Add the eggs one at a time, beating well after each addition. Mix in the vanilla extract, melted white chocolate, and cooled raspberry tea until fully incorporated.

ASSEMBLE AND BAKE:

Pour half of the cheesecake filling over the cooled crust. Spoon half of the raspberry swirl

mixture over the filling and use a knife to create a swirl pattern. Pour the remaining cheesecake filling on top and repeat with the remaining raspberry swirl mixture. Swirl gently with a knife.

Bake in the preheated oven for 50-60 minutes, or until the center is set and the edges are lightly golden. Turn off the oven and let the cheesecake cool in the oven with the door slightly open for 1 hour. Transfer the cheesecake to the refrigerator and chill for at least 4 hours, or overnight.

PREPARE THE TOPPING:

Once the cheesecake is fully chilled, drizzle the melted white chocolate over the top. Garnish with fresh raspberries.