

White Chocolate Cheesecake | bites out of life

Adapted from [Food & Wine](#)

For the cheesecake:

- 1 5-ounce box of gingersnaps, crushed*
- 5 tablespoons butter, melted + 3 tablespoons of butter, softened
- 2/3 pound white chocolate, coarsely chopped
- 2/3 pound cream cheese, softened
- 3 tablespoons sugar
- 1 teaspoon vanilla extract
- 1 cup chilled heavy cream



*It's easiest to do this in a food processor or blender.

- 1) Mix the gingersnap crumbs and 5 tablespoons of butter until the mixture resembles wet sand. Press into the bottom of a 9-inch springform pan, using the heel of your hand to level the crust.
- 2) Set a heatproof bowl over a pot of simmering water. Melt the white chocolate and 3 tablespoons butter in the bowl, stirring occasionally until the mixture is velvety.
- 3) Using an electric mixer, beat the cream cheese, sugar and vanilla extract until smooth. Add the white chocolate and mix until combined.
- 4) In a separate bowl (one that has been chilled, preferably), whip the cream until it forms stiff peaks. Using a rubber spatula, stir a quarter of the whipped cream into the white chocolate mixture until thoroughly combined, then gently fold in the rest of the whipped cream.
- 5) Transfer the batter into the springform pan and use the spatula to smooth the top. Cover with plastic wrap and refrigerate overnight. Release the sides of the springform pan before serving with the raspberry coulis.

For the raspberry coulis:

- 1 half-pint raspberries
- 2 tablespoons sugar
- 1 tablespoon lemon juice

- 1) Heat the raspberries, sugar and lemon juice until the raspberries have softened, about 8-10 minutes, stirring frequently. Break the raspberries up using the back of a wooden spoon.
- 2) Using a fine-mesh sieve, strain the sauce. Let cool before drizzling over the cheesecake.

From: <http://www.bitesoutoflife.com/2011/09/18/white-chocolate-cheesecake-with-raspberry-coulis/>