

Chocolate Cheesecake With Raspberry Swirl

By Yossy Arefi

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Total Time About 6 hours 40 minutes

Prep Time 10 minutes

Cook Time 1½ hours, plus 5 hours' cooling and chilling

Rating ★★★★★ (90)



Linda Xiao for The New York Times. Food Stylist: Yossy Arefi.

Raspberry and chocolate are a classic pair in this rich and decadent dessert fit for a celebration. Use a high-quality raspberry jam for the most vibrant flavor. Baking the cheesecake at a low temperature until it is just set around the edges prevents cracks without the need for a water bath. Make sure to give the cheesecake plenty of time to cool, first in the turned-off oven and then on the countertop, then chill before serving. It keeps beautifully in the refrigerator for a few days, so don't hesitate to make it in advance.

INGREDIENTS

Yield: 12 to 16 servings

FOR THE CRUST

2 cups/226 grams Oreo cookie crumbs (from about 20 standard-size Oreos), or use 40 store-bought or homemade chocolate wafer cookies

3 tablespoons/42 grams unsalted butter, melted

¼ teaspoon kosher salt (such as Diamond Crystal)

FOR THE FILLING

PREPARATION

Step 1

Heat oven to 325 degrees.

Step 2

Prepare the crust: In a large bowl, combine the cookie crumbs, melted butter and salt; stir until well combined. Press the mixture evenly into the bottom and about 1 inch up the sides of a 9-inch springform pan. Place the pan on a baking sheet and bake the crust until fragrant, 8 to 10 minutes. Let the crust cool slightly while you make the filling.

Step 3

Prepare the filling: Add the cream cheese and sugar to the bowl of a stand mixer fitted with the paddle attachment (or to a large bowl, if using a hand mixer). Mix on medium, occasionally

3 (8-ounce) packages of cream cheese, at room temperature
¾ cup/150 grams sugar
3 large eggs, at room temperature
¾ cup/180 grams sour cream, at room temperature
1 tablespoon vanilla extract
½ teaspoon kosher salt
2 cups/340 grams bittersweet chocolate chips (60 to 70 percent cacao), melted and slightly cooled
½ cup/120 grams raspberry jam

scraping down the sides and bottom of the bowl, until the mixture is smooth and fluffy, 4 to 5 minutes.

Step 4

Add the eggs one at a time, mixing until each egg is completely incorporated before adding the next. Add the sour cream, vanilla and salt, and mix until well combined. Using a spatula, gently fold in the melted, slightly cooled chocolate. Pour the filling into the prepared crust (still on the baking sheet), smooth the top and tap the baking sheet gently on the counter a few times to release any air bubbles.

Step 5

Dollop the jam over the filling in tablespoon-size dots. Use a skewer to swirl the jam into the filling. (It may take a few passes.)

Step 6

Bake the cheesecake until set at the edges but still very wiggly in the center, 50 to 60 minutes. Turn off the oven, prop the door open with the handle of a wooden spoon and let the cheesecake sit in the oven for 30 minutes before removing it and setting the pan on a rack to cool to room temperature.

Step 7

Refrigerate the cooled cheesecake until completely chilled, about 4 hours or overnight. Use a hot, clean and dry knife for the tidiest slices. Store any leftover cheesecake covered in the fridge for up to 4 days.

Private Notes

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