



Scoopable Strawberry Cheesecake

Makes: 9 servings

Prep Time: 40 minutes Cook Time: 10 minutes

Total Time: 50 minutes plus chill time overnight

Ingredients

Strawberry Sauce:

- 1 pound fresh strawberries, hulled and quartered (or frozen, thawed)
- 1/4 cup granulated sugar
- 1 tbsp cornstarch
- 1 tsp fresh lemon juice

Graham Cracker Crumbs:

- 6 full graham cracker sheets
- 2 tbsp granulated sugar
- Pinch of kosher salt
- 1/4 cup unsalted butter, melted

Cheesecake Filling:

- 1/2 cup heavy whipping cream
- 3 (8-ounce) packages full-fat cream cheese, softened
- 1 & 1/2 cups powdered sugar
- 1/4 cup sour cream
- 2 tsp vanilla extract
- 4 ounces white chocolate, chopped

Instructions

Strawberry Sauce:

In a medium saucepan, combine the sugar and cornstarch. Add the strawberries and toss to coat, then stir in the lemon juice. Cook over medium heat until the strawberries are softened and the mixture begins to bubble, about 5 to 8 minutes.

Using an immersion blender, blend the sauce until mostly smooth, leaving a few small pieces of strawberry for texture. (Alternatively, transfer about half of the mixture to a blender, puree until smooth, then return it to the saucepan.)

Cook for 1 minute longer until the sauce is glossy and slightly thickened. Transfer to a container and refrigerate until completely cool.

Graham Cracker Crumbs:

Place the graham crackers in a zip-top bag and crush into fine crumbs with a rolling pin. Transfer to a bowl and stir in the sugar and salt. Add the melted butter and mix until all of the crumbs are evenly coated. Set aside.

Cheesecake Filling

Using a hand or stand mixer fitted with the whisk attachment, whip the heavy cream to stiff peaks. Transfer to another bowl.

Without washing the mixing bowl, beat the cream cheese and powdered sugar until smooth. Mix in the sour cream and vanilla.

Melt the white chocolate in the microwave in 30-second intervals, stirring between each, until smooth. Stir the melted chocolate into the cream cheese mixture. Fold the whipped cream into the cheesecake mixture until no streaks remain.

Assemble:

Spread half of the cheesecake filling into an 8-inch square baking dish.

Spoon a little more than half of the strawberry sauce over the filling and gently swirl it with a knife. Sprinkle about two-thirds of the graham cracker crumbs over the top.

Repeat with the remaining cheesecake filling, strawberry sauce, and graham cracker crumbs. Cover and refrigerate overnight. To serve, scoop into bowls with an ice cream scoop.

Chef's Notes:

- Overnight chilling gives the cheesecake its signature scoopable texture.
- Fresh strawberries provide the best flavor, but thawed frozen strawberries work well, too.
- Leave a few small pieces of strawberry in the sauce for extra texture and bursts of fresh fruit.
- For the smoothest filling, be sure the cream cheese is at room temperature.
- Garnish with fresh strawberries, whipped cream, or white chocolate curls before serving.