

# Strawberry Chocolate Cheesecake

Recipe By *Jocelyn Brubaker*



Cooking and Prep:  1  
h 15 m

Serves:  6

Contains:    

**Preference:** Dairy

**Difficulty:** Medium

**Occasion:** Shavuot

**Diet:** Vegetarian, Pescetarian

My husband and I created this fun cheesecake together a few years ago for the blog. One of his favorite desserts is a strawberry pie that his mom made when he was growing up. As you should know by now, my favorite dessert is cheesecake. In marriage, we became one. So naturally, our two favorite desserts had to become one, and it was an exciting day when they got transformed into one happy cheesecake mash-up. His love of strawberry pie was layered on top of my chocolate cheesecake love. Not knowing how it was going to turn out, we held our breath as we opened the pan. Would the strawberry layer stay on the cheesecake? We both did a dance of joy when we opened the pan ring and saw that it was a success!

## Ingredients (17)

### Crust

20 Oreo cookies

4 tablespoons (1/2 stick) unsalted butter, melted

## Chocolate Cheesecake

- 1 and 1/2 cups semisweet chocolate chips
- 1 (8-ounce) package cream cheese, at room temperature
- 2 tablespoons heavy cream
- 1/2 teaspoon **Gefen Vanilla Extract**
- 2 large eggs

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## Vanilla Cheesecake

- 2 (8-ounce) packages cream cheese, at room temperature
- 1 cup sugar
- 1 cup sour cream
- 1 tablespoon **Gefen Vanilla Extract**
- 2 large eggs

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## Strawberry Pie

- 1 and 1/4 cups water
- 3/4 cup sugar
- 1 tablespoon **Gefen Cornstarch**
- 1 (3-ounce) box strawberry Jell-O
- 4 cups sliced strawberries

## Start Cooking

### Preparation

1. Place a large rimmed baking sheet on the very bottom rack of the oven and fill it halfway with water. Preheat the oven to 350 degrees Fahrenheit. Line a 10-inch springform pan with parchment paper.

### Prepare the Crust

1. Place the cookies, cream filling included, in a food processor. Pulse the cookies until they become crumbs.
2. Mix the cookie crumbs and melted butter together. Press the crumbs evenly in the bottom of the prepared pan.

### **For the Chocolate Cheesecake Batter**

1. Place the chocolate chips in a small saucepan. Heat over low heat until melted and creamy. Remove the pan from the heat.
2. Cut the cream cheese into cubes. Add to the melted chocolate and stir until the mixture is melted and creamy.
3. Stir in the cream and vanilla until smooth. Add the eggs one at a time and whisk until incorporated.
4. Pour the cheesecake batter onto the prepared crust. Set aside.

### **For the Vanilla Cheesecake Batter**

1. Beat the cream cheese until creamy. Add the sugar and beat the mixture until smooth.
2. Add the sour cream and vanilla and beat again.
3. Add the eggs one at a time, mixing well after each addition. Make sure the eggs are fully incorporated, but do not overbeat the batter.
4. Spoon the vanilla cheesecake batter evenly on top of the chocolate cheesecake batter in the pan.

### **Bake the Cheesecake**

1. Place the pan in the oven on the rack right above the tray of water. Bake the cheesecake for 45 to 48 minutes.
2. Remove the pan from the oven and place it on a wire rack. Do not run a knife around the top of this cheesecake. We want the cheesecake to stay tight to the pan, so the Jell-O layer doesn't leak down the sides.
3. Let the cheesecake cool for one hour, then refrigerate it for four to five hours to cool completely.

### **Prepare the Strawberry Pie Layer**

1. Whisk together the water, sugar, and cornstarch in a saucepan. Bring the mixture to a boil over high heat. Reduce the heat to maintain a simmer and cook for two minutes.
2. Remove the pan from the heat and whisk in the Jell-O powder. Stir until it has dissolved. Set the pan aside to cool for at least 30 minutes.
3. Layer the sliced strawberries on top of the chilled cheesecake. Pour the cooled Jell-O on top of the berries evenly. Place the pan in the refrigerator and chill for two to three hours more, or until everything is set. Serve with Cool Whip, if desired.

## Credits

This recipe originally appeared in *Cheesecake Love* (<https://amzn.to/2WVRJQx>) by Jocelyn Brubaker (St. Martin's Press, 2017). Photography by Jocelyn Brubaker. Reprinted with permission.

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