

Choco Fever Dream

Chocolate Cottage Cheese Cheesecake

20 min Prep time	**20 min** Total time	**8** Servings
Medium Difficulty	**American** Cuisine	**Dessert** Course

Ingredients

Crust

- [ ] 1 1/2 cups graham cracker crumbs
- [ ] 3 tbsp melted butter
- [ ] 2 tbsp sugar

Cheesecake Filling

- [ ] 16 oz (2 cups) cottage cheese, blended smooth
- [ ] 8 oz cream cheese, softened
- [ ] 1/2 cup honey
- [ ] 8 oz dark chocolate (70% cacao), melted
- [ ] 2 large eggs
- [ ] 1 tsp vanilla extract
- [ ] 1 tsp lemon juice
- [ ] Pinch of salt

Instructions

1. Preheat the oven to 325°F (165°C). Mix graham crumbs, melted butter, and sugar; press into the bottom of a 9-inch springform pan.
2. Blend cottage cheese, cream cheese, and honey until silky; add eggs one at a time, then stir in vanilla, lemon juice, and salt.
3. Fold the melted chocolate into the cheese mixture gently, ensuring no streaks remain.
4. Pour the filling over the crust, smooth the surface, and bake for 35-40 minutes until the edges are set but the center still jiggles.
5. Cool completely on a wire rack, then refrigerate for at least 4 hours before serving.

Nutrition per serving

310 kcal	12 g	28 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- Do not over-mix the chocolate; it can become grainy.
- Let the cheesecake chill thoroughly for clean slices.
- If you prefer a firmer texture, extend chilling time to overnight.