

Choco Fever Dream

Espresso Chocolate Cheesecake Recipe

30 min Prep time	**45 min** Cook time	**1 h 15 min** Total time
8 Servings	**Medium** Difficulty	**American** Cuisine

Ingredients

Crust

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

Filling

- [ ] 24 oz (3 packages) cream cheese, softened
- [ ] 1 cup sugar
- [ ] 3 large eggs
- [ ] 1/2 cup sour cream
- [ ] 2 tbsp espresso dissolved in 2 tsp hot water
- [ ] 1 tsp vanilla extract
- [ ] 2 tbsp lemon juice
- [ ] 6 oz dark chocolate, melted and cooled

Topping

- [ ] 2 tbsp dark chocolate, melted for drizzle
- [ ] Optional: coffee beans or cocoa powder for garnish

Instructions

1. Preheat the oven to 325°F (160°C). Mix graham crumbs, espresso powder, melted butter, and sugar; press into the bottom of a 9-inch springform pan.
2. In a large bowl, beat cream cheese until smooth; add sugar and mix gently. Incorporate eggs one at a time, then stir in sour cream, dissolved espresso, vanilla, and lemon juice.
3. Pour half of the batter over the crust, then dollop melted chocolate and swirl with a knife. Add the remaining batter and repeat the swirl for a marbled effect.
4. Place the springform pan in a larger baking dish; fill with hot water to reach halfway up the sides. Bake for 45 minutes, or until the center is just set.
5. Turn off the oven, crack the door, and let the cheesecake cool inside for 1 hour to prevent cracks.
6. Refrigerate for at least 4 hours or overnight. Before serving, drizzle melted chocolate on top and garnish with coffee beans if desired.

Nutrition per serving

420 kcal	7 g	32 g	28 g
Calories	Protein	Carbs	Fat

Tips & notes

- Do not over-beat the filling; it can cause cracks.
- If the crust seems dry, add an extra teaspoon of butter.
- For a richer coffee flavor, replace part of the water with a shot of espresso.