



Long Livo

Chocolate Cottage Cheese Cheesecake

20 min

Prep time

Medium

Difficulty

20 min

Total time

American

Cuisine

8

Servings

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

Calories

12 g

Protein

28 g

Carbs

18 g

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.