



Long Livo

Espresso Chocolate Cheesecake Recipe

30 min

Prep time

8

Servings

45 min

Cook time

Medium

Difficulty

1 h 15 min

Total time

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

Calories

7 g

Protein

32 g

Carbs

28 g

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.