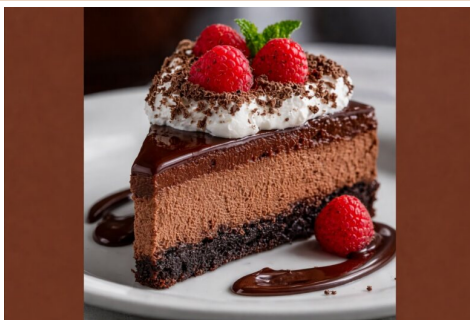


The Ultimate Chocolate Valentine's Day Cheesecake: A Rich and Decadent Love Affair

Chocolate Valentine's Day Cheesecake



TIME
10 min

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INGREDIENTS

For the Base:

1.5 cups chocolate cookie crumbs (Standard chocolate wafers or sandwich cookies with the filling removed work best).

1/3 cup melted butter (Unsalted is preferred to control the salt content).

Chocolate Cheesecake Filling:

680 g cream cheese (Must be at room temperature for a smooth texture).

1 cup granulated sugar.

3 eggs (Large, at room temperature).

3/4 cup heavy cream or strained yogurt (Strained yogurt adds a lovely slight tang).

225 g dark or semi-sweet chocolate (Melted and cooled).

2 tablespoons cocoa powder (Sifted to avoid lumps).

1 teaspoon vanilla extract.

1/4 teaspoon salt.

DIRECTIONS

- 1.** Prep the Oven and Pan: Preheat your oven to 160°C. To ensure easy removal, line the bottom of a 22-23 cm springform pan with parchment paper. Grease the sides lightly with butter.
- 2.** Create the Base: In a medium bowl, mix your chocolate cookie crumbs and melted butter until the mixture looks like wet sand. Press this firmly into the bottom of your prepared pan. Bake at 180°C for 10 minutes to set the crust. Remove and let it cool while you prep the filling. Pro Tip: Lower the oven temperature back to 160°C after the crust comes out!
- 3.** Mix the Filling: In a large bowl, beat the room-temperature cream cheese until it is completely smooth and fluffy. Add the sugar and mix just until combined. Next, stir in the heavy cream (or yogurt), vanilla, cocoa powder, and salt.
- 4.** Add the eggs one at a time, mixing on the lowest speed possible. You want to avoid incorporating air bubbles, which cause the cheesecake to crack. Finally, fold in the melted and cooled chocolate until the color is uniform and gorgeous.
- 5.** The Bake: Pour the silky mixture over your cooled base. Tap the pan gently on the counter several times to release any trapped air bubbles. Bake for 50-60 minutes. You'll know it's done when the edges are set but the center still has a slight, slight jiggle.
- 6.** The Cooling Process (Don't Skip This!): This is the most important part of cheesecake success. Turn off the oven and crack the door open just a few inches. Let the cheesecake sit in the cooling oven for 1 hour. This gradual temperature change prevents cracking. Afterward, refrigerate for at least 4 hours-though

overnight is much better.

SWAPS & NOTES

The Chocolate: Use high-quality baking bars rather than chocolate chips if possible.

Baking bars melt more smoothly because they don't contain the stabilizers found in chips.

The Crust: If you want a bit of a twist, you could use graham crackers, but the double-chocolate hit from cookie crumbs is what makes this truly "Valentine's Day" worthy.

Cream: If you want a slightly lighter feel with more "zing," go with the strained Greek yogurt.

TIPS FOR SUCCESS

Room Temperature is Key: Cold cream cheese will result in a lumpy batter.

Set your ingredients out at least 2 hours before you start.

Don't Overbeat: Once the eggs go in, be very gentle.

Over-mixing leads to a puffy top that collapses and cracks.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/the-ultimate-chocolate-valentines-day-cheesecake-a-rich-and-decadent-love-affair/>