

Decadent Chocolate Cheesecake for One

Indulge in a rich and creamy chocolate cheesecake, perfectly portioned for a single serving. This delightful dessert combines velvety chocolate with a classic cheesecake base, making it a satisfying treat for any chocolate lover.


130 min

Total time

easy

Difficulty

450

kcal / serving

Ingredients

- 75g cream cheese
- 25g dark chocolate, melted
- 15g sugar
- 1 tbsp cocoa powder
- 1/4 tsp vanilla extract
- 1 digestive biscuit, crushed
- 1 tbsp unsalted butter, melted
- Pinch of salt

Steps

- 1 In a bowl, mix the crushed biscuit with melted butter until combined.
- 2 Press the mixture into the bottom of a small ramekin to form the crust.
- 3 In a separate bowl, whisk together the cream cheese, melted chocolate, sugar, cocoa powder, vanilla extract, and salt until smooth.
- 4 Pour the chocolate mixture over the crust in the ramekin.
- 5 Refrigerate for at least 2 hours to set.
- 6 Serve chilled, optionally topped with whipped cream or chocolate shavings.