

Treasure Barrel

Chocolate Covered Strawberry Cheesecake

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

Ingredients

Chocolate Oreo Crust

- [ ] 2 cups (200 g) chocolate Oreo cookie crumbs
- [ ] 1/4 cup (50 g) granulated sugar
- [ ] 1/4 teaspoon salt
- [ ] 1/2 cup (113 g) unsalted butter, melted

Cheesecake Filling

- [ ] 24 oz (680 g) cream cheese, softened (room temperature)
- [ ] 1 cup (200 g) granulated sugar
- [ ] 1 teaspoon vanilla extract
- [ ] 3 large eggs
- [ ] 1 cup (240 mL) sour cream
- [ ] 1 cup (240 mL) sweetened condensed milk
- [ ] 2 tablespoons (15 g) all-purpose flour

Chocolate Ganache

- [ ] 8 oz (226 g) dark chocolate, chopped (70% cacao)
- [ ] 1 cup (240 mL) heavy cream
- [ ] 2 tablespoons (28 g) unsalted butter

Chocolate Dipped Strawberries

- [ ] 1 lb (450 g) fresh strawberries, hulled
- [ ] 2 tablespoons coconut oil (for dipping)
- [ ] optional: chocolate shavings or cocoa powder, for dusting

Instructions

1. First things first, let's get the oven warming up to 325°F (165°C). I like to line my 9-inch springform pan with parchment paper on the bottom and sides; just leave a little overhang so you can lift the cake out easily later. It's a lifesaver, honestly.

2. In a bowl, stir together your chocolate Oreo cookie crumbs, 1/4 cup granulated sugar, and salt. Pour in that melted unsalted butter and mix it until it feels like damp sand. Press it firmly into your pan and bake for 10 minutes. Let it cool while you move on to the filling.

3. Now for the creamy part. Beat your softened cream cheese until it's completely smooth. Mix in the 1 cup granulated sugar and vanilla extract until it's lovely and creamy. Beat in the eggs one by one just take your time here so each one is fully incorporated. Finally, gently fold in the sour cream, sweetened condensed milk, and all-purpose flour until just combined.

4. Pour that filling over your cooled crust and smooth it over with a spatula. Bake at 325°F (165°C) for about 2530 minutes. You're looking for the edges to be set, but the center should still have a little wobble that's the secret. Let it cool on a rack for 20 minutes, then pop it in the fridge for at least 4 hours or overnight.

5. While the cake is chilling, we'll make the ganache. Put your chopped dark chocolate in a heatproof bowl. Heat the heavy cream until it's just below boiling, then pour it over the chocolate. Let it sit for a minute wow, the smell is wonderful. Stir until it's silky smooth and whisk in the unsalted butter. Let it cool to room temperature so it thickens up.

6. Using a small spoon or a piping bag, spread a generous layer of that rich ganache across your cooled cheesecake. If you're feeling fancy, sprinkle some crushed chocolate Oreos or chocolate shavings on top for a bit of texture.

7. Let's do the strawberries. Melt dark chocolate with coconut oil using a double boiler or microwave (just do 30second bursts and stir in between). Dip each fresh strawberry, let the excess drip off, and set them on parchment paper. Chill them for about 15 minutes until the chocolate is hard.

8. Once your ganache has set and the cake is fully chilled, arrange those chocolatecovered strawberries along the rim or on top. It looks so festive, yeah?

9. Take the pan out of the fridge and let it sit for about 5 minutes. I always use a sharp knife dipped in hot water to get those clean, professional slices. It makes such a difference.

10. Serve it right away! Feel free to add extra chocolatecovered strawberries and a little drizzle of any leftover ganache if you're feeling indulgent.

Nutrition per serving

620 kcal	8 g	48 g	42 g
Calories	Protein	Carbs	Fat

Tips & notes

- Make sure the cream cheese is truly room temperature to avoid lumps in your batter.
- Don't overbake the cheesecake; that slight wobble in the center prevents cracks.
- Using a hot knife is the only way to get clean edges on a rich cake like this.