

ESPRESSO CHEESECAKE WITH CHOCOLATE WAFER COOKIE CRUST

INGREDIENTS FOR CRUST

- 9 oz Chocolate wafer cookies
- 6 T Unsalted butter (melted) (cooled)
- Non-stick cooking spray **OR** parchment paper



DIRECTIONS FOR CRUST

- 1 Position rack in center of oven & pre-heat oven to 400 F
- 2 Spray non-stick cooking spray **OR** lay down parchment paper in a 9 inch diameter springform pan that has sides that are 2 3/4 inches tall
- 3 Grind cookies in processor
- 4 Add butter & process using on/off turns until crumbs are moist
- 5 Press crumbs on bottom & sides of the springform pan
- 6 Wrap outside of pan with aluminum foil.

INGREDIENTS FOR FILLING

- 2 T Instant espresso powder
- 1 T Water
- 3 pkgs Cream Cheese (24 oz) (room temperature)
- 1 C Sugar
- 3 Eggs (large) **OR** 3/4 C egg substitute
- 1/4 C Butter (unsalted) (1/2 stick) (melted) (cooled)
- 1 T Coffee (finely ground)
- 6 oz Bittersweet (not unsweetened) **OR** semisweet chocolate (chopped)
- 1/4 C Whipping cream

DIRECTIONS FOR FILLING

- 1 In small bowl, dissolve instant espresso in 1 T water
- 2 Using an electric mixer, beat cream cheese in large bowl until smooth
- 3 Add sugar & continue beating until mix is light and fluffy
- 4 Add eggs one at a time, beating well after each addition
- 5 Mix in espresso mixture, butter & ground coffee beans
- 6 Combine chocolate & cream in heavy small saucepan & stir over low heat until chocolate melts
- 7 Pour half of cheese filling (about 2½ cups) into prepared crust
- 8 Drop 5 T melted chocolate mix by tablespoons around edge of filling, spacing evenly
- 9 Use a small sharp knife to swirl chocolate into filling & carefully pour the cheese filling over it
- 10 Drop remaining chocolate mix by Tablespoons into center 6 inches of filling, spacing evenly
- 11 Swirl mixtures together using tip of knife
- 12 Bake cheesecake until edges are puffed & beginning to crack & top is golden brown (40 minutes)
- 13 The center will not be set so cool on rack & then chill overnight
- 14 Run small, sharp knife around edge of pan to loosen cheesecake
- 15 Release pan sides & let the cheesecake stand at room temperature for 30 minutes