

# COFFEE CHEESECAKE

## CRUST



- 100 g milk cookies
- 80 g dark chocolate
- ¼ cup (70 g) brown sugar
- a pinch of ground nutmeg
- 40 g butter, melted and hot

In food processor, grind cookies, chocolate, brown sugar and nutmeg. Add hot butter and very shortly crumbs begin to stick together. Press crumb mixture firmly over bottom of baking pan.



## FILLING

- 500 g cream cheese, room temperature
- ½ cup sugar
- 1 Tb flour
- ¼ cup liquid coffee, strong
- 1 Tb ground coffee
- 1 tsp vanilla extract
- 2 large eggs

Preheat oven to 175°C. Using electric mixer, blend cream cheese and sugar. Beat in flour.

In small bowl, stir liquid coffee, ground coffee, ground coffee and vanilla. Beat into cream cheese mixture.

Add eggs one at a time and pour filling over crust.

Bake on middle shelf about 45 mins until top is brown, puffed and cracked at edges.

Take cheesecake out of oven, place on rack and let cool for 10 mins.





## TOPPING

- 1 cup sour cream
- 1 Tb sugar
- 1 tsp vanilla extract



Whisk sour cream, sugar and vanilla.

Pour topping over warm/hot cheesecake, spreading to cover completely.

Return cheesecake to oven and bake for 15 mins. more.

Let cool on rack, refrigerate for minimum 3 to 4 hours before serving.

Loosen cake from baking pan sides with fine knife and then unmold.

To decorate: Scrape chocolate.

