

# Chocolate Espresso Cheesecake

## INGREDIENTS

<b>Crust:</b>	24 oz cream cheese	3 tbs flour
1 3/4 cups crushed oreo cookies	12 oz semi sweet chocolate	3 eggs
1/2 cup sugar	1/4 cup coffee	2 egg yolks
1/2 cup butter, melted	1 tpb hot water	1 cup heavy cream
<b>Cheesecake:</b>	1 cup sugar	

## SUGGESTED COOKWARE

medium-sized bowl, 9-inch springform pan

## DIRECTIONS

Bring the cream cheese to room temperature and set aside.

Blend the crushed chocolate wafers with sugar and melted butter in a medium sized bowl. Press firmly over the bottom and sides of a buttered 9-inch springform pan. Chill briefly before filling.

1

# Chocolate Espresso Cheesecake

## DIRECTIONS

In a double boiler, melt chocolate and let cool. Dissolve the espresso coffee in hot water. Beat the cream cheese until smooth.

Add sugar gradually, beating until light and fluffy. Sprinkle the flour over the mixture and blend thoroughly.

Add the eggs and egg yolks one at a time, beating well after each addition. Beat in the chocolate, coffee and heavy cream at low speed. Pour into the prepared pan.

Bake for an hour at 375°. After an hour, turn of the heat and let the cake remain in the oven with the door closed for 40 more minutes. When done, place the cake on a cooling rack.

Refrigerate overnight before serving.

2