

## INGREDIENTS

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

## SUGGESTED COOKWARE

medium-sized bowl, 9-inch springform pan

## DIRECTIONS

- 1 Bring the cream cheese to room temperature and set aside.
- 2 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.
- 3 In a double boiler, melt chocolate and let cool. Dissolve the espresso coffee in hot water. Beat the cream cheese until smooth.
- 4 Add sugar gradually, beating until light and fluffy. Sprinkle the flour over the mixture and blend thoroughly.
- 5 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.
- 6 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.
- 7 Refrigerate overnight before serving.