

Layered Mocha Cheesecake

Preparation Time: 30 min.

Bake Time: 45min. plus chilling

Yield: 16 servings

Ingredients:

Crust:

1 1/2 cups chocolate sandwich cookies

1/4 cup butter, melted

Filling:

3T brewed espresso

1T boiling water

1/4t cinnamon

4 8oz. packages cream cheese, softened

1 1/2 cup sugar

1/4 flour

4 eggs, lightly beaten

2 cups semisweet chocolate chips, melted and cooled

Glaze:

1/2 cup semisweet chocolate chips

3T butter

chocolate covered coffee beans

Combine cookie crumbs and butter; press onto the bottom of a greased 9-in. springform pan. In a small bowl combine espresso and cinnamon; set aside.

In a large bowl, beat the cream cheese, sugar, and flour until smooth. Add eggs; beat on low speed just until combined. Stir in vanilla. Divide batter in half. Stir melted chocolate into one portion; pour over crust. Stir coffee mixture into the remaining batter; spoon over chocolate layer.

Place pan on a double thickness of heavy-duty foil (about 18 in. square). Securely wrap foil around pan.

Place springform pan in a large baking pan; add 1 in. of hot water to larger pan.

Bake at 325° for 45-50 minutes or until center is just set and a knife comes out clean. Remove springform pan from water bath; remove foil. Cool cheesecake on a wire rack for 10 minutes; loosen sides from pan with a knife. Cool 1 hour longer. Refrigerate overnight.

For glaze, melt chocolate chips and butter; stir until smooth. Spread over cheesecake. Remove sides of pan. Top with coffee beans if desired.

Recipe tested in the Industrious Family Kitchen adapted from a Taste of Home recipe.
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