



Chocolate Cappuccino Cheesecake

The frieling team's favorite recipe for a Zenker 9 or 10 inch springform

Ingredients:

Filling:

- 3 8 oz. pkg. cream cheese (softened)
- 1 cup sugar (8 oz.)
- 3 eggs
- 8 ounces semisweet chocolate
- 2 tablespoons whipping cream (1 oz.)
- 1 cup sour cream (8 oz.)
- 1/4 teaspoon salt
- 2 teaspoons instant coffee granules dissolved in 1/4 cup hot water (or 1/4 cup espresso)
- 1/4 cup coffee-flavored liqueur (2 oz.)
- 2 teaspoons vanilla extract

Bottom:

- 1 1/2 cups chocolate cookie crumbs (12 oz.)
- 6 TBSP unsalted, softened butter (3 oz.)
- 3 tablespoons sugar
- 3/8 teaspoon ground cinnamon

Flavored Whipped Cream:

- 1 cup whipping cream (8 oz.)
- 2 tablespoons confectioner's sugar
- 2 tablespoons coffee-flavored liqueur (1 oz.)

Prep Time:	30 min.
Bake Time:	45 min.
Ready in:	4½ hours
Yield:	16 servings
<u>Tip:</u>	Best if chilled for 12 hours (made the day before serving)

Directions:

Preheat oven to 350°F.

1. Filling:

In a medium sized bowl beat the softened cream cheese until smooth. Gradually add 1 cup sugar and mix until well blended. Add eggs one at a time. Beat at low speed until very smooth.

Melt 8 ounces semisweet chocolate with 2 tablespoons whipping cream in a pan or bowl set over boiling water. Stir until smooth.

Add chocolate mixture to cream cheese mixture and blend well. Stir in sour cream, salt, coffee (or espresso), 1/4 cup liqueur, and vanilla; beat until smooth. Set aside.

2. Bottom:

Butter a 9 or 10 inch springform pan. Combine the chocolate cookie crumbs, softened butter, 2 tablespoons sugar, and the cinnamon. Mix well and press the crumb mixture into the buttered springform pan. Pour filling into prepared pan.

3. Baking:

Bake in the center of oven at 350°F for 45 minutes. Center will be soft, but will firm up when chilled. Do not over-bake. Leave cake in oven with the heat turned off and the door ajar for 45 minutes. Remove cake from oven and chill for at least 2½ hours.

4. Flavored Whipped Cream:

Just before serving: Beat whipping cream until soft peaks form, then beat in confectioner's sugar

For more information visit www.frieling.com

and 2 tablespoons liqueur. Top the cake with mounds of flavored whipped cream and garnish to your liking.

For more information visit www.frieling.com