



Cappuccino-Fudge Cheesecake

READY IN



45 min.

SERVINGS



12

CALORIES



962 kcal

DESSERT

Ingredients

- ☐ 2 tablespoons all purpose flour
- ☐ 9 ounce chocolate wafers such as nabisco famous
- ☐ 2 tablespoons coffee crystals instant
- ☐ 32 ounce cream cheese room temperature
- ☐ 0.5 cup brown sugar dark packed ()
- ☐ 2 tablespoons rum dark
- ☐ 4 large eggs
- ☐ 2 tablespoons ground espresso coffee beans whole (medium-coarse grind)
- ☐ 0.1 teaspoon ground nutmeg

- ☐ 0.3 cup kahlua
- ☐ 2 teaspoons mild-flavored molasses light ()
- ☐ 20 ounces bittersweet chocolate unsweetened chopped (not)
- ☐ 1.5 cups cup heavy whipping cream sour
- ☐ 0.3 cup sugar
- ☐ 7 tablespoons butter unsalted hot melted
- ☐ 2 teaspoons vanilla extract
- ☐ 1.5 cups whipping cream

Equipment

- ☐ bowl
- ☐ frying pan
- ☐ baking sheet
- ☐ sauce pan
- ☐ oven
- ☐ knife
- ☐ whisk
- ☐ plastic wrap
- ☐ hand mixer
- ☐ aluminum foil
- ☐ springform pan
- ☐ pastry bag

Directions

- ☐ Finely grind cookies, chopped chocolate, brown sugar, and nutmeg in processor.
- ☐ Add butter and process until crumbs begin to stick together, scraping down bowl occasionally, about 1 minute.
- ☐ Transfer crumbs to 10-inch-diameter springform pan with 3-inch-high sides. Wrap plastic wrap around fingers and press crumb mixture firmly up sides to within 1/2 inch of top edge,

then over bottom of pan.

- ☐ Bring whipping cream to simmer in large saucepan.
- ☐ Remove from heat; add chocolate and Kahlúa.
- ☐ Whisk until chocolate is melted and ganache is smooth.
- ☐ Pour 2 cups ganache over bottom of crust. Freeze until ganache layer is firm, about 30 minutes. Reserve remaining ganache; cover and let stand at room temperature to use later for creating lattice pattern.
- ☐ For filling
- ☐ Position rack in middle of oven and preheat to 350°F. Using electric mixer, beat cream cheese and sugar in large bowl until blended. Beat in flour. Stir rum, espresso powder, ground coffee, vanilla, and molasses in small bowl until instant coffee dissolves; beat into cream cheese mixture. Beat in eggs 1 at a time, occasionally scraping down sides of bowl.
- ☐ Pour filling over cold ganache in crust.
- ☐ Place cheesecake on rimmed baking sheet.
- ☐ Bake until top is brown, puffed and cracked at edges, and center 2 inches moves only slightly when pan is gently shaken, about 1 hour 5 minutes.
- ☐ Transfer cheesecake to rack. Cool 15 minutes while preparing topping (top of cheesecake will fall slightly). Maintain oven temperature.
- ☐ Whisk sour cream, sugar, and vanilla in medium bowl to blend.
- ☐ Pour topping over hot cheesecake, spreading to cover filling completely.
- ☐ Bake until topping is set, about 10 minutes.
- ☐ Transfer cheesecake to rack. Refrigerate hot cheesecake on rack until cool, about 3 hours.
- ☐ Run small sharp knife between crust and pan sides to loosen cake; release pan sides.
- ☐ Transfer cheesecake to platter. Spoon reserved ganache into pastry bag fitted with small star tip. Pipe 6 diagonal lines atop cheesecake, spacing 1 inch apart. Repeat in opposite direction, making lattice. Pipe rosettes of ganache around top edge of cake.
- ☐ Garnish with coffee beans, if desired. Chill until lattice is firm, at least 6 hours. (Can be made 4 days ahead. Wrap loosely in foil, forming dome over lattice; keep chilled.)

Nutrition Facts



 **PROTEIN 5.37%**  **FAT 67.14%**  **CARBS 27.49%**

Properties

Glycemic Index:29.22, Glycemic Load:13.38, Inflammation Score:-8, Nutrition Score:17.364347924357%

Nutrients (% of daily need)

Calories: 962.46kcal (48.12%), Fat: 71.71g (110.32%), Saturated Fat: 41.06g (256.62%), Carbohydrates: 66.07g (22.02%), Net Carbohydrates: 61.53g (22.38%), Sugar: 47.76g (53.06%), Cholesterol: 209.75mg (69.92%), Sodium: 410.8mg (17.86%), Alcohol: 2.13g (100%), Alcohol %: 1.06% (100%), Caffeine: 70.6mg (23.53%), Protein: 12.91g (25.82%), Manganese: 0.84mg (42.01%), Vitamin A: 1952.01IU (39.04%), Copper: 0.74mg (36.9%), Phosphorus: 310.66mg (31.07%), Magnesium: 115.12mg (28.78%), Selenium: 19.72µg (28.17%), Vitamin B2: 0.45mg (26.2%), Iron: 4.49mg (24.92%), Fiber: 4.54g (18.16%), Calcium: 180.71mg (18.07%), Potassium: 562.79mg (16.08%), Zinc: 2.27mg (15.14%), Vitamin E: 1.83mg (12.2%), Vitamin B5: 1.12mg (11.19%), Vitamin B12: 0.54µg (9.01%), Folate: 30.19µg (7.55%), Vitamin B3: 1.47mg (7.34%), Vitamin K: 7.52µg (7.17%), Vitamin B1: 0.11mg (7.01%), Vitamin B6: 0.13mg (6.63%), Vitamin D: 0.93µg (6.21%)