



Espresso Bean Cheesecake

READY IN



45 min.

SERVINGS



12

CALORIES



425 kcal

DESSERT

Ingredients

- ☐ 3 tablespoons butter melted
- ☐ 6 ounces chocolate wafers such as nabisco famous
- ☐ 24 oz cream cheese at room temperature
- ☐ 4 large eggs
- ☐ 0.3 cup coarsely ground dark-roasted coffee beans see notes
- ☐ 1.3 cups sugar
- ☐ 2 teaspoons vanilla
- ☐ 0.5 cup whipping cream

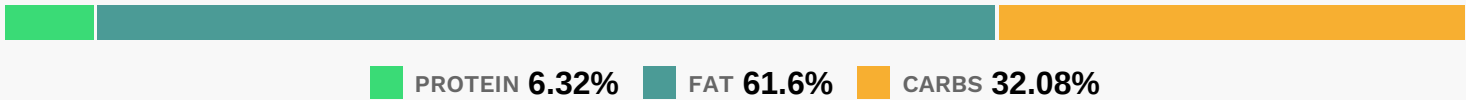
Equipment

- ☐ food processor
- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ knife
- ☐ sieve
- ☐ blender

Directions

- ☐ In a food processor, whirl cookies into fine crumbs; you should have 1 1/2 cups.
- ☐ Pour into a 9-inch cheesecake pan with removable rim; add butter and mix. Press mixture over bottom and 1/2 inch up sides of pan.
- ☐ In a 1- to 2-quart pan over medium-high heat, combine cream and coffee beans. Bring to a simmer, remove from heat, cover, and let stand 1 hour.
- ☐ Pour mixture through a fine strainer, pressing to extract as much of the liquid as possible (the finer grounds will pass through the strainer); discard residue.
- ☐ In a bowl, with a mixer on medium speed, beat cream cheese and sugar until smooth.
- ☐ Add eggs one at a time, beating well after each addition and scraping down sides of bowl, if necessary. Beat in cream mixture and vanilla.
- ☐ Pour into crust-lined pan.
- ☐ Bake in a 300 regular or convection oven until center barely jiggles when cake is gently shaken, about 1 hour.
- ☐ Run a thin-bladed knife between cake and pan rim. Refrigerate cake until cool, at least 3 hours, or up to 2 days (see notes).
- ☐ To serve, remove pan rim and cut cake into wedges.

Nutrition Facts



Properties

Glycemic Index:16.38, Glycemic Load:20.25, Inflammation Score:-6, Nutrition Score:6.113913025869%

Nutrients (% of daily need)

Calories: 424.6kcal (21.23%), Fat: 29.59g (45.52%), Saturated Fat: 16.66g (104.1%), Carbohydrates: 34.67g (11.56%), Net Carbohydrates: 34.19g (12.43%), Sugar: 28.66g (31.85%), Cholesterol: 138.28mg (46.09%), Sodium: 309.37mg (13.45%), Alcohol: 0.23g (100%), Alcohol %: 0.23% (100%), Caffeine: 4.99mg (1.66%), Protein: 6.83g (13.67%), Vitamin A: 1086.41IU (21.73%), Selenium: 11.26µg (16.08%), Vitamin B2: 0.27mg (15.81%), Phosphorus: 119.01mg (11.9%), Calcium: 76.39mg (7.64%), Vitamin B5: 0.66mg (6.62%), Vitamin E: 0.94mg (6.25%), Manganese: 0.11mg (5.6%), Iron: 0.94mg (5.25%), Vitamin B12: 0.31µg (5.13%), Folate: 20.1µg (5.03%), Zinc: 0.68mg (4.55%), Copper: 0.09mg (4.54%), Potassium: 139.27mg (3.98%), Magnesium: 15.46mg (3.86%), Vitamin B6: 0.07mg (3.55%), Vitamin B1: 0.05mg (3.38%), Vitamin D: 0.49µg (3.28%), Vitamin B3: 0.48mg (2.4%), Vitamin K: 2.14µg (2.04%), Fiber: 0.48g (1.93%)