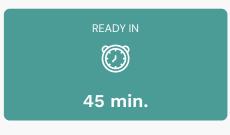


Espresso Cheesecake







DESSERT

Ingredients

1 cup hot-brewed coffee brewed
1.3 pounds cream cheese softened
3 large egg yolk
0.3 cup espresso grounds fresh fine (don't use soggy, used grounds. Grind beans into a powder and add this directly to the batter.)
1.5 tablespoons flour all-purpose
1 tablespoon espresso powder instant
2 cups chocolate wafers such as nabisco famous fine
0.8 cup sugar

	0.5 pound butter unsalted melted (2 sticks)
	0.5 teaspoon vanilla extract
Eq	uipment
	bowl
	frying pan
	oven
	whisk
	hand mixer
Di	rections
	Crust
	Preheat oven to 350°F.
	Place the cookies in a small bowl, drizzle the butter over them, and stir, making sure the crumbs are evenly coated with butter.
	Place the cookie crumbs in an ungreased 9-inch spring-form pan. With your hands, pat and spread the crumbs evenly over the bottom and about 2 inches up the sides of the pan.
	Bake in the center of the oven for 5 minutes.
	Remove and set aside to cool to room temperature.
	Lower the oven temperature to 200°F.
	Filling
	Place the cream cheese and sugar in the bowl of an electric mixer and, with the whisk attachment, beat on high until smooth.
	Add the espresso grounds and mix until incorporated.
	Add the eggs one at a time, beating until each is completely incorporated.
	Add the egg yolk.
	Add the coffee mixture, vanilla, and flour.
	Mix until smooth and all ingredients are well incorporated.
	Pour the filling into the cooled crust and bake in the center of the oven for a few hours&151;;at least two hours, and maybe as long as four hours.

You can check for doneness by giving the pan a little shake. If it wobbles like it's still veryliquid
in the center, keep going. This could take hours. But I'm betting you want a cheesecake with a
creamy-smooth consistency and no cracks. So just wait. If you give the cheesecake a
shimmy and it jiggles just a little in the middle but otherwise seems nice and firm, turn off the
oven but leave the cheesecake inside to cool slowly. Then remove the cheesecake from the
oven and set aside to cool completely in the pan.
Unmold the cheesecake and refrigerate, uncovered, for at least 3 hours before serving.
Notes
Baker's note: If you've bought preground espresso, regrind it in a small portable grinder. You
want ultrafine bits of espresso—so fine that they appear almost like vanilla bean flecks. You
don't want them to add crunch, just flavor.
Confections of a Closet Master
Nutrition Facts
PROTEIN 4.73% FAT 62.62% CARBS 32.65%

Properties

Glycemic Index:36.93, Glycemic Load:46.95, Inflammation Score:-8, Nutrition Score:16.004782325062%

Flavonoids

Epigallocatechin: 0.02mg, Epigallocatechin: 0.02mg, Epigallocatechin: 0.02mg, Epigallocatechin: 0.02mg, Epigallocatechin: 0.02mg, Epicatechin: 0.02mg, Epicatechin: 0.02mg, Epicatechin: 0.02mg, Myricetin: 0.02mg, Myricetin: 0.02mg, Myricetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg

Nutrients (% of daily need)

Calories: 1078.87kcal (53.94%), Fat: 76.75g (118.07%), Saturated Fat: 42.68g (266.72%), Carbohydrates: 90.04g (30.01%), Net Carbohydrates: 87.31g (31.75%), Sugar: 58.12g (64.57%), Cholesterol: 270.09mg (90.03%), Sodium: 765.16mg (33.27%), Alcohol: 0.11g (100%), Alcohol %: 0.05% (100%), Caffeine: 70.7mg (23.57%), Protein: 13.04g (26.09%), Vitamin A: 2345.75IU (46.92%), Vitamin B2: 0.55mg (32.19%), Manganese: 0.61mg (30.41%), Selenium: 18.65µg (26.64%), Phosphorus: 253.88mg (25.39%), Iron: 3.66mg (20.33%), Copper: 0.41mg (20.31%), Vitamin E: 2.48mg (16.55%), Vitamin B3: 3.29mg (16.47%), Magnesium: 63.71mg (15.93%), Folate: 63.43µg (15.86%), Vitamin B1: 0.22mg (14.61%), Calcium: 138.88mg (13.89%), Vitamin B5: 1.25mg (12.47%), Fiber: 2.73g (10.93%), Zinc: 1.59mg (10.62%), Potassium: 371.85mg (10.62%), Vitamin B12: 0.51µg (8.48%), Vitamin D: 1.03µg (6.84%), Vitamin K: 6.65µg (6.34%), Vitamin B6: 0.13mg (6.29%)