



Compans of a Closet Master Baker

A Memoir

Espresso Cheesecake

READY IN



45 min.

SERVINGS



6

CALORIES



1079 kcal

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

Equipment

☐ bowl

☐ frying pan

☐ oven

☐ whisk

☐ hand mixer

Directions

☐ 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.

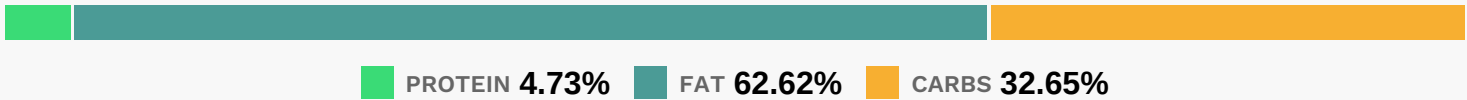
☐ Add the coffee mixture, vanilla, and flour.

☐ 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;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



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
Epicatechin: 0.02mg, Epicatechin: 0.02mg, Epicatechin: 0.02mg, Epicatechin: 0.02mg Myricetin: 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%)