



Mocha Cheesecake

READY IN



45 min.

SERVINGS



14

CALORIES



389 kcal

DESSERT

Ingredients

- ☐ 0.3 cup butter melted
- ☐ 9 ounce chocolate wafers
- ☐ 16 ounce cream cheese softened
- ☐ 4 large eggs
- ☐ 6 tablespoons ground espresso beans finely
- ☐ 3 ounce semisweet chocolate squares
- ☐ 1.3 cups cup heavy whipping cream sour
- ☐ 1 cup sugar
- ☐ 2 tablespoons sugar

☐ 0.5 cup water boiling

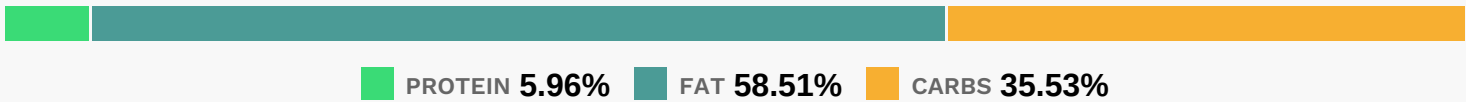
Equipment

- ☐ food processor
- ☐ sauce pan
- ☐ oven
- ☐ wire rack
- ☐ hand mixer
- ☐ springform pan

Directions

- ☐ Process chocolate wafers in a food processor until ground.
- ☐ Add 2 tablespoons sugar and butter; pulse 1 or 2 times. Press crumb mixture into bottom and 1 1/2 inches up sides of a 9-inch springform pan. Chill.
- ☐ Stir together espresso beans and 1/2 cup boiling water; cool.
- ☐ Pour through a coffee filter, reserving 1/3 cup liquid (add water to make 1/3 cup, if necessary).
- ☐ Melt chocolate in a small saucepan over low heat, stirring often.
- ☐ Beat cream cheese at medium speed with an electric mixer until smooth. Gradually add 1 cup sugar, beating well.
- ☐ Add espresso, melted chocolate, sour cream, and eggs; beat until blended.
- ☐ Pour into crust.
- ☐ Bake at 350 for 55 minutes. Turn off oven, and leave cheesecake in oven 1 hour with oven door slightly open. Cool on a wire rack. Chill at least 8 hours.

Nutrition Facts



Properties

Glycemic Index:15.48, Glycemic Load:17.9, Inflammation Score:-5, Nutrition Score:6.3865218363378%

Nutrients (% of daily need)

Calories: 389.03kcal (19.45%), Fat: 25.81g (39.7%), Saturated Fat: 12.08g (75.5%), Carbohydrates: 35.26g (11.75%), Net Carbohydrates: 34.15g (12.42%), Sugar: 26.99g (29.98%), Cholesterol: 98.71mg (32.9%), Sodium: 286.25mg (12.45%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 11.34mg (3.78%), Protein: 5.92g (11.83%), Vitamin A: 838.76IU (16.78%), Selenium: 9.58µg (13.68%), Vitamin B2: 0.23mg (13.58%), Phosphorus: 119.65mg (11.97%), Manganese: 0.22mg (10.89%), Copper: 0.18mg (9.12%), Iron: 1.42mg (7.9%), Calcium: 71.62mg (7.16%), Magnesium: 27.28mg (6.82%), Vitamin B5: 0.56mg (5.65%), Vitamin E: 0.84mg (5.61%), Zinc: 0.78mg (5.17%), Folate: 19.48µg (4.87%), Potassium: 163.46mg (4.67%), Vitamin B12: 0.27µg (4.57%), Fiber: 1.11g (4.42%), Vitamin B1: 0.06mg (3.78%), Vitamin B3: 0.63mg (3.16%), Vitamin B6: 0.06mg (3.13%), Vitamin D: 0.29µg (1.9%), Vitamin K: 1.91µg (1.82%)