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Mocha Cheesecake

By Susie Iventosch

Mocha Cheesecake Photo Susie Iventosch

INGREDIENTS

Crust

1 package of Nabisco Chocolate Wafers, pulverized

1/2 stick butter, melted

Filling

Two 8-ounce packages cream cheese

2/3 cup granulated sugar

2 eggs

5 ounces dark (or bittersweet) chocolate, melted

1 Tbsp. whipping cream

2/3 cup nonfat plain yogurt

Dash salt

2 Tbsp. strong coffee, cooled to room temp

2 Tbsp. Kahlua

11/2 tsp. vanilla extract

Garnish

1 cup heavy cream

1 Tbsp. Kahlua (or other coffee liqueur)

1 Tbsp. powdered sugar

2 Tbsp. chocolate shavings

Beat cream until stiff peaks. Fold in Kahlua and powdered sugar. Serve each slice of cheesecake with a dollop of whipped cream and a sprinkling of chocolate shavings.

DIRECTIONS

For crust: mix melted butter with chocolate wafer crumbs and pat into the bottom and up the sides of a well-greased 9-inch pie dish. Set aside.

In a large mixing bowl, beat cream cheese and sugar with an electric beater until soft and creamy. Add eggs and beat until well-integrated.

Stir whipping cream into melted chocolate and stir into cream cheese mixture. Fold in yogurt and then add all remaining ingredients: salt, coffee, Kahlua and vanilla extract. Mix until smooth.

Pour custard into prepared crust and bake at 350 degrees for 35-40 minutes or until top is still a little bit jiggly, but not runny. Custard will firm up as it chills. Refrigerate for several hours (or several days).

When ready to serve, garnish with Kahlua whipped cream and chocolate shavings.

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