

Mocha Cheesecake

SAMPLE



Best Ever Cakes
and Pastries Card 4

Group 17



For a great family dinner favorite, or for special company, this is the perfect dessert.

Preparation time: 30 min.
Chilling time: 45 min.
Baking time: 40 min.

Oven temperature:
350°F

Microwave cooking:
see other side

For 1 cake, 6 to 8 servings, you will need:

- 1½ cups chocolate wafers, finely crushed
- ½ cup butter
- ½ Tbsp. granulated sugar

Filling:

- 2 squares (1 oz. each) sweet chocolate
- 2 pkgs. (8 oz. each) cream cheese
- 4 eggs
- ¾ cup sugar
- 2 to 3 tsp. instant coffee
- Dash salt
- Chocolate cookies, for garnish
- Mint leaves, for garnish
- Raspberries or other berries, for garnish
- Chocolate leaves, for garnish

Preparation:

- 1** Combine wafer crumbs, butter and sugar. Butter sides and bottom of an 8-inch springform pan.
- 2** Press crumb mixture evenly onto bottom of pan.
- 3** Melt chocolate over hot, but not boiling water. Stir until smooth.
- 4** Beat cream cheese until soft and smooth.
- 5** Add eggs, one at a time to cream cheese. Gradually add sugar, mixing until well blended.
- 6** Add melted chocolate, instant coffee and salt. Stir until blended.
- 7** Turn mixture into prepared pan.
- 8** Bake cake at 350°F in center of oven for about 40 minutes or until cake center is almost set. It will firm when chilled.
- 9** Let cheesecake cool on counter for about 45 minutes. Cover and chill for at least 4 hours or overnight.
- 10** Remove sides of pan. Garnish with chocolate leaves and/or fresh raspberries.

How to Microwave Mocha Cheesecake



Microwave setting HIGH 100%/MEDIUM HIGH 70%
Microwave cooking
time 20 min.

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- Dash salt
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- Mint leaves, for garnish
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- Chocolate leaves, for garnish

Preparation:

- 1 Microwave butter 30 to 40 seconds at MEDIUM HIGH power.
- 2 Combine butter, cookie crumbs and sugar well. Press crumb mixture into bottom of an 8-inch round microsafe pie dish.
- 3 Microwave at HIGH power for 1 to 1½ minutes.
- 4 Cool crust slightly.
- 5 Melt chocolate in a microsafe dish at MEDIUM HIGH power for about 2 minutes.
- 6 Microwave cream cheese on a plate at MEDIUM HIGH power for about 2 minutes to soften.
- 7 Combine cream cheese, melted chocolate, eggs, sugar, instant coffee and salt thoroughly.
- 8 Pour mixture over prebaked crust. Place dish on an inverted saucer.
- 9 Microwave at MEDIUM power for about 14 minutes or until center of dish is almost set. Turn dish twice during cooking if the oven is not

a rotating one.

- 10 Let cake stand for a minute. Cool. Refrigerate for at least 4 hours.

- 11 For *Chocolate Leaves*, melt 1 oz. semisweet chocolate at MEDIUM HIGH power for about 2 minutes. Brush cleaned and dried real leaves with chocolate. Place on paper-lined baking sheet. Freeze until firm. Peel off real leaves. Return chocolate leaves to freezer until ready to use.



PER SERVING		PERCENTAGE OF USRDA	
Calories	520	Protein	14.2%
Protein	9.2 g	Calcium	9.4%
Fat	37.4 g	Iron	10.3%
Carbohydrates	38.7 g	Vitamin A	27.9%
Sodium	406 mg	Vitamin C	0.0%