Mocha Cheesecake





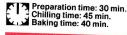
Best Ever Cakes and Pastries Card 4

Group

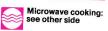




For a great family dinner favorite, or for special company, this is the perfect







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

- 1½ cups chocolate wafers, finely crushed
- 1/3 cup butter
- ½ Tbsp. granulated sugar

Filling:

- 2 squares (1 oz. each) sweet chocolate
- 2 pkgs. (8 oz. each) cream cheese
- 4 eggs
- % 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

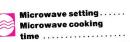
Preparation:

- 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.
- Melt chocolate over hot, but not boiling water. Stir until smooth.
- 4 Beat cream cheese until soft and smooth.
- 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.
- B 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.
- Remove sides of pan. Garnish with chocolate leaves and/or fresh raspberries.

How to Microwave

Mocha Cheesecake





HIGH 100%/MEDIUM HIGH 70%

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

- 11/2 cups chocolate wafers, finely crushed
- 1/3 cup butter 1/2 Tbsp. granulated sugar

Filling:

- 2 squares (1 oz. each) sweet chocolate
- 2 pkgs. (8 oz. each) cream cheese
- 4 eggs
- ½ 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 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 11/2 minutes.
- 4 Cool crust slightly.
- Melt chocolate in a microsafe dish at MEDIUM HIGH power for about 2 minutes.

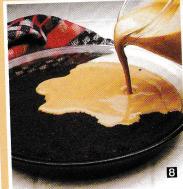
6 Microwave cream cheese on a plate at MEDIUM HIGH power for about 2 minutes to soften.

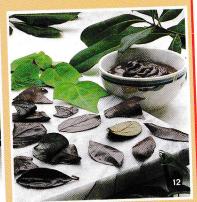
- 7 Combine cream cheese, melted chocolate, eggs, sugar, instant coffee and salt thoroughly.
- 8 Pour mixture over prebaked crust. Place dish on an inverted
- 9 Microwave at MEDIUM power for about 14 minutes or until center of dish is almost set. Turn dish twice during cooking if the oven is not

a rotating one.

- Let cake stand for a minute. Cool. Refrigerate for at least 4
- 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 paperlined baking sheet. Freeze until firm. Peel off real leaves. Return chocolate leaves to freezer until ready to use.







PERCENTAGE OF USRDA PER SERVING Protein Calories .9.4% 10.3% Calcium Protein Iron 27.9% 38.7 g Vitamin A Carbohydrates . 0.0% 406 mg Vitamin C Sodium

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