

Published August 10th, 2016

Thoughtful Food

By Susie Iventosch



Mocha Cheesecake Photo Susie Iventosch

This cheesecake is absolutely delicious. It is made with real coffee, melted dark chocolate and Kahlua, along with a chocolate wafer crust. The beautiful thing about this dessert is that it can be made several days ahead of time and refrigerated.

I was a bit worried that the crust would get soggy, but tried it anyway because we were having eight weekend guests over the Fourth of July, which meant a lot of time in the kitchen. But, as is always the case, the more that can be prepared ahead of time, the more time spent with friends doing all sorts of fun holiday weekend activities.

I always like to get the marinades, sauces, desserts, breakfast goodies and anything else that can be held for several days, done in advance whenever possible, in order to maximize time with summer visitors.

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
- 1 1/2 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 jiggy, 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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