

CAPPUCCINO CHEESECAKE WITH ESPRESSO FUDGE SAUCE

INGREDIENTS

for the Espresso Fudge Sauce

3 tablespoons espresso powder

3 tablespoons hot water

2 tablespoons butter

2 (1-ounce) semisweet chocolate baking squares, coarsely chopped

2 tablespoons unsweetened cocoa

1 cup whipping cream

1/2 cup sugar

1/2 cup light corn syrup

For the cheesecake

1 1/2 cups chocolate wafer crumbs (about 50 cookies)

3 tablespoons butter, melted

2 tablespoons sugar

1 cup sugar

3 tablespoons all-purpose flour

2 8-ounce packages cream cheese

2 8-ounce packages 1/3-less-fat cream cheese

2 large eggs, lightly beaten

2 large egg whites, lightly beaten

2 tablespoons espresso powder

1 teaspoon vanilla extract

1/2 teaspoon ground cinnamon

8 heaping tablespoons of the espresso fudge sauce

DIRECTIONS

Dissolve espresso powder in hot water. Melt butter and chocolate in a small saucepan over low heat, stirring until melted. Whisk in espresso and remaining ingredients; bring to a boil over medium heat. Cook 5 minutes, stirring constantly. Let cool to room temperature.

To prepare the cheesecake, preheat oven to 325F. Prepare a 9-inch spring form pan with cooking spray.

Combine chocolate wafer crumbs, sugar and melted butter in a food processor and pulse until it has the consistency of coarse corn meal. Firmly press mixture into the bottom of the spring form pan. Bake for 10 minutes; cool completely on a wire rack.

Increase heat to 450F.

Combine 1 cup sugar, flour, and cheeses in the work bowl of your stand mixer. Using the whisk attachment, beat at medium speed until smooth. Add eggs and egg whites slowly, whisking the entire time. Add espresso, vanilla, and cinnamon; beat well. Pour cheese mixture into prepared crust. Spoon 4 mounds of fudge sauce (2 tablespoons each) onto cheese mixture and swirl mixtures together using a knife.

Bake at 450F for 10 minutes. Reduce oven temperature to 250° (do not remove cheesecake from oven) and bake an additional 1 hour or until almost set. Remove cheesecake from oven, and cool to room temperature. Cover and chill at least 8 hours.

To serve, reheat espresso fudge sauce (it may have hardened) in the microwave for 30-40 second. Drizzle a spoonful of fudge sauce onto a plate and top each with 1 cheesecake wedge.