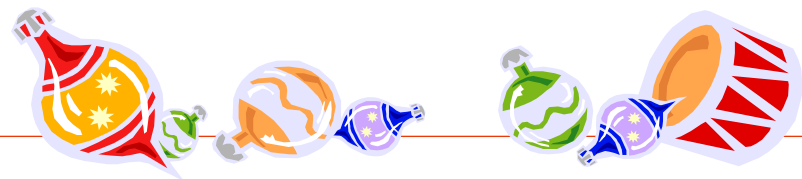
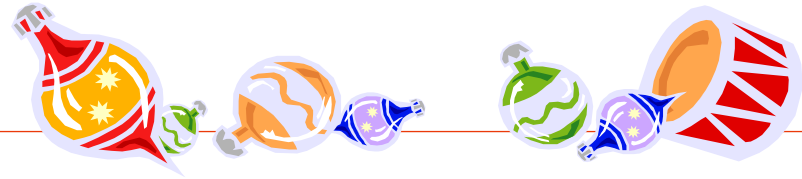

Chocolate Espresso Cheesecake with Ganache

The Coffee Plant

INGREDIENTS: 1 ½ cups graham cracker crumbs
5 tablespoons unsalted butter, melted 1 tsp cinnamon
5 oz bittersweet chocolate 1 tbsp Coffee Plant Espresso coffee
1 ¾ lbs cream cheese (3 ¾-8 oz) 1 cup sugar
¼ cup cornstarch 1 tsp pure vanilla extract
¼ tsp almond extract ½ tsp kosher salt
3 extra large eggs ½ cup sour cream
¼ lb semi sweet chocolate (Ghirardelli brand)
¼ cup heavy cream

DIRECTIONS: Crust: Mix graham crumbs, butter and cinnamon to make a crust. Press with fingers into 9" springform pan. Bake at 350* for 12 minutes, remove & cool. (continued on other side)



Espresso Cheesecake con't (The Coffee Plant)

Filling: Cream the cream cheese, sugar, cornstarch, vanilla, almond & salt with a mixer on medium-high until light & fluffy. Reduce speed to medium, add the eggs, one at a time, mixing well. Reduce speed to low, add sour cream & the cooled chocolate mixture.

Mix thoroughly & pour into cooled crust. Bake for 1 hour. Turn off oven and allow the cake to sit in the oven with the door opened wide for 1 ½ hours. Take the cake out and allow to cool to room temp.

Ganache: Finely chop the semisweet chocolate and melt in heat proof bowl set over simmering water. Add the cream and stir until just melted. Set aside until cooled.

Remove cake from the springform pan by carefully running a hot knife around the outside of the cake. Leave the cake on the bottom of the pan for serving. Drizzle the ganache over the top of the cheesecake.

