

## **Kahlúa Cheesecake**

### **Ingredients**

#### **Crust**

1 cup crushed biscuits (shortbread)  
 $\frac{1}{4}$  cup unsweetened baking cocoa  
 $\frac{1}{2}$  cup melted butter

#### **Filling**

$2\frac{1}{2}$  cup cream cheese, softened  
 $\frac{3}{4}$  cup sugar  
 $\frac{1}{2}$  cup cocoa  
2 large eggs  
 $\frac{1}{4}$  cup espresso coffee  
 $\frac{1}{4}$  cup Kahlúa to taste  
1 tsp vanilla extract  
 $1\frac{1}{4}$  cup sour cream  
2 tbsp granulated sugar  
1 tsp vanilla extract

#### **Garnish**

Dark Chocolate, grated

### **Directions**

Preheat oven to 325° F. For crust, mix biscuits in blender until finely broken. Add cocoa and melted butter. Mix well. Press into bottom of a 9 inch springform pan. Bake 5-8 minutes until firm. Raise oven to 375°. For filling, in a large bowl beat cream cheese with a mixer. Gradually add in sugar. Beat in cocoa. Add eggs, one at a time and beat. Stir in Kahlúa, coffee and vanilla. Pour into cooled crust. Bake for 30 minutes. Raise oven to 425°. For topping, combine sour cream, 2 tbsp sugar and vanilla in small bowl and mix well. Spread evenly over hot cheesecake. Bake for 5-7 minutes. Remove cheesecake and cool to room temperature for at least 8 hours. Garnish with grated chocolate.