

Kona Magic Cheesecake

2013 Kona Coffee Recipe Contest :: Amateur Division :: 1st Place Winner

Servings: 16 - 18

INGREDIENTS:

CRUST:

1-1/2 cups chocolate cookie crumbs
1/4 cup butter, melted

FILLING:

2 ½ tablespoons plus Kona Coffee instant granules
2 tablespoon hot Kiele O Kona Italian Roast Coffee
4 packages (8 ounces each) cream cheese, softened
1-1/2 cups sugar
1/4 cup all-purpose flour
2 teaspoons vanilla extract
4 Eggs, lightly beaten
2 cups (12 ounces) semisweet chocolate chips, melted and cooled

GLAZE:

1/2 cup semisweet chocolate chips
3 tablespoons butter
1 Cup heavy cream
1 teaspoon coffee crystals dissolved in 1 teaspoon coffee

WHIPPED CREAM TOPPING:

1 Cup heavy cream
2 teaspoons Kona Coffee instant Granules
1 Tablespoon hot strong brew Kiele O Kona Italian Roast Coffee
¼ cup Confectioner's sugar
1 teaspoon vanilla
Chocolate-covered Kona Coffee Beans or Chocolate curls

DIRECTIONS:

Place a circle of parchment paper in the bottom of a 9-in. springform pan. Securely wrap the outside bottom the pan with a double thickness layer of heavy-duty foil. This will help to keep the water from penetrating into the crust.

In a small bowl, mix cookie crumbs and butter; press onto the bottom of prepared pan, place in freezer until ready. In a small bowl, mix the coffee granules, hot coffee; set aside.

In a large bowl, beat the cream cheese, sugar, flour and vanilla until smooth. Add eggs; beat on low speed until just combined. Divide batter in half. Stir melted chocolate into one portion; pour over crust. Stir coffee mixture into the remaining batter; spoon over chocolate layer.

Place springform pan in a large baking pan; add 1 in. of hot water into the bottom of the larger pan, to create a bain-marie. Bake at 325° for 60 to 65 minutes or until center is just set and top appears dull. Remove springform pan from water bath; remove foil. Cool cheesecake on a wire rack for 10 minutes; loosen sides from pan with a knife. Cool 1 hour longer; Refrigerator overnight.

Note: The cheesecake can be wrapped and frozen for up to 6 months.

Glaze; in a microwaveable bowl, combine the chocolate chips, cream and butter; heat on high for 30 seconds at a time, until the chocolate has slightly melted, stir until smooth. Place glaze in a squeeze bottle.

Whipped Cream Topping; dissolve the coffee granules in the hot coffee, chill. Place the cream and coffee in a mixing bowl, whip until soft peaks form, add the sugar, vanilla and sugar continue to whip until stiff peaks form. Place in piping bag with a star tip, pipe a star design over top of the cake, swirl the glaze over the whipped cream. Optional: Top with Chocolate covered Kona Coffee Beans, or Kona Coffee Chocolate covered Macadamia nuts and serve. Enjoy!



Barbie's Kitchen :: Kona Magic Cheesecake :: 2013 Kona Coffee Festival

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