

Kona Coffee Cheesecake with Tropical Jaboticaba Jelly

2010 Kona Coffee Cultural Festival – 2nd Place Amateur Division

Serves 12-16

Crust:

- 1 – Package graham crackers
- 1 cup Mac Farms Macadamia Nuts
- 1/4 cup sugar
- 1/4 cup butter, melted
- 1 Tablespoon Ghiradelli baking cocoa powder, sifted

Filling:

- 2/3 cup granulated sugar
- 1/3 cup all-purpose flour
- 1 Tablespoon cornstarch
- 1 teaspoon vanilla
- 2 – 8-oz packages cream cheese
- 2 eggs
- 1/2 cup heavy cream
- 2 1/2 Tablespoons Mulvadi 100% Kona Coffee freeze dried instant coffee granules
- 2 Tablespoons freshly brewed, Kiele O Kona Coffee Co., 100% Kona Coffee, Italian Roast
- 1/3 cup sour cream
- 3 egg whites
- 1/4 cup Sugar
- 1 – 8 oz jar; Kiele O Kona Coffee Co **Jaboticaba Jelly**, melted

Garnish:

- Whipped cream; Jaboticaba Sauce
- Hawaiian Chocolate Co Chocolate Bar, cut into curls
- Mac Farms Chocolate Kona Coffee covered Mac Nuts or Chocolate covered coffee beans.

Instructions:

Line the bottom of a 9” springform pan with parchment paper. In a food processor, add the graham crackers, nuts, and sugar, process until fine crumbs. Add the butter, process until combined. Firmly press crumb mixture into bottom and up the sides of the pan.

In a large mixing bowl, combine 2/3 cup sugar, flour, cornstarch, vanilla, eggs and cream cheese, whip until smooth. Dissolve the coffee granules into the coffee, stir in the heavy cream and sour cream into the cheese mixture and beat until smooth.

Beat the egg whites until soft peaks form. Gradually add 1/4 cup granulated sugar, beating until stiff peaks form. Fold the egg whites into the cheese mixture. Pour batter into prepared crust; pour the jelly over the batter and with a chop stick swirl through the batter.

Bake at 300° degrees for 1 hour or until almost set. Turn off oven; let cheesecake stand in oven with door slightly open for 1 hour. Remove from oven, cover and chill for 8 hours or over night. Garnish and serve.



Recipes Courtesy of Kiele O Kona Coffee Company

www.kieleokona.com