

THE WAY THE COOKIE CRUMBLES



Cappuccino Fudge Cheesecake (adapted from Bon Appetit via epicurious)

16 servings

Crust:

5 ounces chocolate cookies
1 tablespoon sugar
5 tablespoons butter, melted

Ganache:

1 cup heavy cream
12 ounces semisweet chocolate, chopped
3 tablespoons Kahlúa or other coffee-flavored liqueur

Filling:

3 (8-ounce) packages cream cheese, room temperature
1 cup (7 ounces) sugar
1½ tablespoons all-purpose flour
1½ tablespoons dark rum
1½ tablespoons instant espresso powder
1½ tablespoons ground coffee beans (medium-coarse grind)
1 tablespoon vanilla extract
1½ teaspoons light molasses
3 large eggs

Topping:

1 cup sour cream
¼ cup (1.75 ounces) sugar
2 teaspoons vanilla extract
chocolate-covered espresso beans

1. For the crust: Spray the bottom of a springform pan with nonstick spray. Either grind the cookies with a food processor or place them in a ziptop bag and crush with a rolling pin. Add the sugar and butter to the crumbs and stir until evenly mixed. Press the crumbs into an even layer covering the bottom of the prepared pan and up the sides an inch or so. Put the pan in the freezer for 30 minutes.

2. Bring the heavy cream to a simmer in a small saucepan; pour over the chocolate and stir in the kahlua. Gently whisk until the chocolate is melted and the ganache is smooth. Pour 1½ cups of the ganache over the bottom of the crust. Freeze until the ganache layer is firm, about 30 minutes. Reserve the remaining ganache; cover and let stand at room temperature to use later for decorations.

3. For the filling: Position a rack in the middle of the oven and heat the oven to 350°F. Beat the cream cheese on low speed until smooth; add the sugar and beat until blended. Mix in the flour. Combine the rum, espresso powder, ground coffee, vanilla, and molasses in a small bowl until the instant coffee dissolves; beat into the cream cheese mixture. Beat in eggs one at a time, occasionally scraping down the sides of the bowl.

4. Pour the filling over the cold ganache in the crust. Place the cheesecake on a rimmed baking sheet. Bake until the top is brown, puffed and cracked at the edges, the center two inches moves only slightly when pan is gently shaken, and the cheesecake reads 150 degrees on an instant-read thermometer, about 1 hour 5 minutes. Transfer the cheesecake to a rack. Cool 15 minutes while preparing the topping (the top of the cheesecake will fall slightly). Maintain the oven temperature.

5. For the topping: Whisk the sour cream, sugar, and vanilla in a medium bowl to blend. Spread the topping over the hot cheesecake, spreading to cover the cheesecake filling completely. Bake until the topping is set, about 10 minutes. Transfer the cheesecake to a rack. Refrigerate the hot cheesecake on a rack until cool, about 3 hours.

6. Run a small sharp knife between the crust and pan sides to loosen the cake; release the pan sides. Transfer the cheesecake to a platter. Spoon the reserved ganache into a pastry bag fitted with small star tip. Pipe lines one inch apart atop the cheesecake. Repeat in the opposite direction, making a lattice. Pipe ganache around the top edge of the cake. Garnish with chocolate-covered espresso beans, if desired. Chill until the lattice is firm, at least 6 hours. (Cheesecake can be made 4 days ahead. Wrap loosely in foil, forming a dome over the lattice; keep chilled.)