Recipe Inbox

☆ AKubicka@aol.com to me

Hi Nancy,

Here is the recipe:

Preheat oven to 275 degrees.

3 8 oz packages of cream cheese
2/3 cup sugar
1 teaspoon vanilla
4 eggs
1/4 cup whipping cream or sour cream
1 to 1 1/2 tablespoons espresso powder
1 cup mini chocolate chips

1 packages Famous Chocolate Wafers
3 tablespoons sugar
6 tablespoons melted butter

Boiling water

Grease the bottom and sides of a 9 inch springform pan. Crush chocolate wafers into crumbs and mix with the 3 tablespoons of sugar and melted butter. Press crumb mixture onto the bottom of pan. Wrap the pan in two layers of heavy-duty foil.

Cream the cheese, sugar and vanilla. Add eggs one at a time, mixing well. Dissolve the espresso powder in the whipping cream or sour cream. Add espresso mixture to the cream cheese mixture. Stir in chocolate chips.

Pour batter into prepared pan. Place pan inside of a roasting pan. Place roasting pan in the oven and then fill with hot water so that it is about halfway up the side of the springform pan. Bake approximately 45 to 60 minutes...just until the sides are set and several inches in the center still jiggle a little. Turn oven off, open door ajar and let the cheesecake slowly cool down for about half hour or so. Remove from water bath, remove foil. Gently run a knife around the sides of the cake to release it from the pan and chill until ready to serve.

Hope this works.

Annie

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