



Mochaccino Cheesecake Cupcakes

Crust:

- 3/4 cup chocolate cookie crumbs
- 1-1/2 T. sugar
- 3 T. butter, melted

Filling:

- 8 oz. cream cheese
- 1/2 cup sugar
- 2 eggs
- 1/2 cup (4 oz.) semi-sweet chocolate
- 1/4 cup hot espresso coffee (or 1 t. espresso powder mixed in 1/4 cup hot water)
- 1/2 cup heavy cream
- 1/8 t. salt
- 2 T. coffee liqueur
- 1 t. vanilla

Coffee Flavored Whipped Cream:

- 1/2 cup heavy cream
- 1 T. sugar
- 1 t. coffee liqueur

Preheat oven to 300°F.

Line 12 cup muffin pan with cupcake liners

CRUST:

Crush cookies in zip bag, then place crumbs in small bowl. Mix in sugar, then add melted butter. Mix until crumbs are moist. Divide crumbs into cupcake wells. Use spoon or 1/4 cup measuring cup and press crumbs down to make a crust. Set aside.

FILLING:

1. In a mixing bowl, beat the cream cheese and sugar until light & fluffy. Add the eggs and beat at low speed until very smooth. Make sure to scrape the bowl down so that cream cheese gets totally mixed in.
2. In a microwave-safe bowl, mix the chocolate and espresso. If needed, microwave for 15-20 seconds until chocolate is smooth.
3. Add the chocolate mixture to cream cheese mixture and blend well. Mix in the heavy cream, salt, coffee liqueur, and vanilla until just combined.
4. Using a 1/4 cup measuring cup, divide the the filling into each of the wells, on top of the crusts. Bake for 30 minutes. Let cupcakes cool in pan on cooling rack for 1 hour. Once they are at room temperature, cover the pan with plastic wrap and place cupcakes in the refrigerator until

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cold, 2-3 hours. When you're ready to serve, use an off-set spatula to lift the cupcakes out of the pan. Serve with Coffee Flavored Whip Cream on top!

To Make Flavored Whipped Cream:

1. Beat the heavy cream, sugar and liqueur until soft peaks form.
2. Then spoon or pipe the whipped cream on top of the cupcakes.

Note: If you're going to pipe the whipped cream on, make a double recipe of whipped cream.