

---

# Kona Cream Cheese Mini

Total time: 20 min   Yield: 4 Servings

## Ingredients

1 1/2 cup graham cracker crumbs  
1 Tbsp Kona coffee grounds  
1/3 cup granulated sugar  
6 Tbsp butter (melted)  
8 oz cream cheese (softened)  
3 Tbsp 100% Kona Coffee (concentrated)  
1/2 Tbsp vanilla extract  
1/2 cup powdered sugar  
12 oz whipped topping  
12 oz semi-sweet chocolate chips  
chocolate covered coffee beans (for topping)

Prep Time: 5 min   Cooking Time: 15 min   Total Time: 20 min

## Instructions

To make the crust, mix graham cracker crumbs, coffee, sugar and melted butter until blended. Press evenly into bottom of a cupcake pan. Bake at 375° for 4 to 7 minutes. Do not over bake. Set aside to cool while you prepare the filling.

For the filling, whip cream cheese, coffee and vanilla extract until smooth.

Sift powdered sugar into mixture. Fold in whipped topping then add filling to the crust.

Lastly, melt chocolate chips as directed. Top mini pies with a chocolate covered coffee bean and drizzle around or over with the melted chocolate.

## Source:

Recipe By: Alicia Alcain - 2nd Place College Culinary Student Dessert 2015 Kona Coffee Festival Recipe Contest