
Kona Coffee Toffee Cheesecake

Total time: 1 hr 40 min Yield: 30 servings

Ingredients

2 1/2 cup Oreo cookies, inside removed, crumbled
1/2 cup butter, melted
2 Tbsp sugar
1 cup semi-sweet chocolate chips
1/4 cup heavy whipping cream
4 tsp Kona coffee, medium roast
8 oz cream cheese, softened
1 1/3 cup sugar
12 oz sour cream
1 Tbsp vanilla extract
1/8 tsp salt
3 eggs, lightly beaten
toffee candy, crumbled
dark chocolate, crumbled

Prep Time: 25 min Cooking Time: 1 hr 15 min Total Time: 1 hr 40 min

Instructions

To make the crust, line a 9" x 13" pan with aluminum foil and preheat oven to 350°F. Combine cookie crumbs, butter and sugar then press into pan, 1 inch up the sides. Bake for 10 minutes and let cool.

To make the filling, melt chocolate chips and stir into heavy cream, until smooth and add Kona coffee, mix and set aside. In a large bowl beat cream cheese and sugar until smooth then add sour cream, vanilla extract and salt. Gradually add the chocolate coffee mixture. Add eggs until combined. Pour into cooled crust. Prepare a water bath by placing the pan into a larger baking pan and add 1½ inches of hot water to large pan. Bake at 350°F for about 60 minutes or until center is set. Remove pan from hot water bath and let cool. For best taste, cool overnight in refrigerator.

Decorate with toffee candy and dark chocolate before serving.

Source:

