
Kona Coffee Cheesecake Bar

Total time: 5 hrs 20 min Yield: 30 bars

Ingredients

8 Tbsp Kona coffee, brewed extra strong, divided
2 Tbsp Kona coffee liqueur
25 vanilla wafers, crumbs
macadamia nuts, finely chopped
1/4 cup butter, melted
32 oz cream cheese, melted
1 1/2 cup granulated sugar
1/2 cup coconut milk
4 tsp vanilla extract, divided
1/4 cup flour
4 eggs
1/4 cup cup dark chocolate, chopped
1 3/4 cup heavy cream, divided
1/4 cup confectioner's sugar
1/2 cup bakers toasted coconut
Kona coffee chocolate covered macadamia nuts

Prep Time: 35 min Cooking Time: 4 hrs 45 min Total Time: 5 hrs 20 min

Instructions

In a small bowl, combine brewed Kona coffee and coffee liqueur, set aside.

Heat oven to 325°F. Line a 15" x 9" pan with parchment paper with ends extended over sides, for easy removal.

To make the crust, place vanilla wafers and 1/2 cup macadamia nuts in a food processor or blender, pulse until they become crumbs. Add butter then mix until crumbs come together. Press onto bottom of prepared pan.

To make the filling, whip cream cheese until light, add granulated sugar, coconut milk, 2 tsp. vanilla extract, coffee mixture and flour. Mix until well blended. Add eggs 1 at a time, until just blended. Pour batter over crust.

Bake for 45 minutes or until center is just set and top appears dull. Cool completely for 4 hours.

To make the ganache, place dark chocolate in a medium bowl. In a small saucepan, heat $\frac{3}{4}$ cup heavy cream until boiling, pour cream over chocolate then let stand for 5 minutes. Stir until the chocolate is completely melted and mixture is well blended. Stir in 1 tsp. vanilla extract and 2 tbsp. of cooled brewed coffee. Allow to cool.

To make the Kona Cream Topping, whip 1 cup heavy cream until soft peaks, add confectioner's sugar, 2 tbsp. brewed coffee, 1 tsp. vanilla extract and continue to whip until stiff peaks form. Place in piping bag. Pipe the cream over the top of the cheesecake. Drizzle ganache over the cream topping. Garnish with bakers toasted coconut, toasted finely chopped macadamia nuts, and Kona coffee chocolate macadamia nuts, if desired. Lift from pan, remove parchment paper, cut into bars and serve.

Source:

Barbara Housel, Kona Coffee Recipe Contest Winner: Amateur Sweet – 2nd Place