

MOCHA CHEESECAKE WITH FRANGELICO CREAM SAUCE

1-1/2 c. crushed graham
crackers
1/3 c. melted butter
1/4 c. sugar
16 oz. cream cheese
1-1/4 c. sugar
1 T. flour
1 T. cocoa

2 t. vanilla

3 eggs

3 T. milk

1 t. instant coffee

1 c. whipping cream

1/4 c. frangelico liqueur

1 oz. semisweet chocolate

1 t. shortening Mix first 3 ingredients and press into bottom and 1-1/2 inch of sides of 9-inch springform pan. Place springform in shallow baking pan. Beat next 5 ingredients. Add eggs all at once and beat just until blended. Stir together milk and coffee and add to mixture. Pour into pan. Bake at 350 degrees for 40 minutes and cool on a wire rack for 5 minutes. Loosen sides and cool 30 minutes before removing sides. Cover and chill for 4 to 24 hours.

Melt chocolate and shortening. Drizzle on waxed paper to form designs. Chill. Beat cream until soft peaks form. Fold in liqueur. Spoon sauce onto dessert plates and top with cheesecake. Peel chocolate designs to garnish. Makes 12 servings.

From: Donna Kummer
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