

CARAMEL MACCHIATO CHEESECAKE

(adapted from allrecipes.com)

The Cooks Next Door

CRUST:

2 c. graham cracker crumbs

1/2 c. butter, melted

2 Tb. white sugar

FILLING:

3 (8 oz.) packages cream cheese, softened

1 c. white sugar

3 eggs

1 (8 oz.) container sour cream

1/4 c. brewed espresso or strong coffee

2 tsp. vanilla extract

GARNISH:

Caramel ice cream topping

Fresh whipped cream

Shaved Chocolate

Preheat oven to 350 degrees F. Lightly coat a 9-inch springform pan with nonstick cooking spray.

Mix together the graham cracker crumbs, melted butter, and 2 tablespoons of sugar until well combined. Press into the bottom of the prepared springform pan, and 1 inch up the sides. Bake in preheated oven for 8 minutes, then remove to cool on a wire rack. Reduce oven temperature to 325 degrees F.

Beat the softened cream cheese in a large bowl with an electric mixer until fluffy. Gradually add 1 cup of sugar, beating until blended. Add eggs one at a time, beating well after each addition. Stir in sour cream, espresso and vanilla. Pour batter into the baked and cooled crust.

Bake cheesecake in the preheated oven for 1 hour and 5 minutes; then turn the oven off, partially open the door and allow the cheesecake to rest for 15 minutes more. Remove from the oven, and run a knife around the edges. Cool cheesecake on a wire rack to room temperature, then cover the springform pan with plastic wrap, and chill in the refrigerator for 8 hours.

To serve, cut the cheesecake into wedges and garnish each slice with whipped cream and caramel sauce.