

## Brownie Latte Cheesecake

Last Updated Wednesday, 24 April 2019 11:17

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*A decadent layer of coffee flavoured cheesecake on a rich brownie base. Topped with billows of whipped cream*

### **Ingredients:**

113g dark chocolate

115g butter

1 Tbsp instant coffee dissolved in 1 tsp hot water

1 tsp vanilla essence

1 cup sugar

2 eggs

½ cup flour

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Grease a 9 inch round springform pan.

Melt the butter and chocolate together.

When the chocolate has cooled a little, mix in the sugar, vanilla and coffee.

Mix in the eggs.

Mix in the flour.

Pour batter into the pan.

Bake on 160 degrees celcius for 30 minutes.

Remove from oven and leave to cool in the pan.

Leave the oven on.

680g room temperature cream cheese

## **Brownie Latte Cheesecake**

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1 ½ cup sugar

1 Tbsp vanilla essence

Pinch of salt

6 tsp coffee dissolved in 3 Tbsp hot water

½ cup sour cream

1 Tbsp maizena

4 eggs

1 cup fresh cream

2 Tbsp icing sugar

### **Method:**

Beat the cream cheese in a mixer till smooth.

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Gradually add the sugar and beat.

Add the vanilla, salt, coffee, sour cream and maizena and beat till combined.

Add the eggs one at a time. Beat till combined.

Pour the batter on top of the brownie base.

Bake on 160 degrees celcius for 70-80 minutes.

The cheesecake should still jiggle when shaken.

Refrigerate till cool.

Whip cream with icing sugar. Pipe on top of the cheesecake.

Decorate with chocolate.