

Dessert

Cappuccino Chocolate-Swirl Cheesecake Bars

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Servings: 16

Preparation Time: 15 minutes

Start to Finish Time: 5 hours 55 minutes

Chill: 4 hours

24 (about two cups) Oreo cookies, finely crushed

3 tablespoons butter, melted

1 tablespoon Maxwell House instant coffee

1/4 teaspoon ground cinnamon

1/4 cup boiling water

4 packages (8 ounces ea) Philadelphia cream cheese, softened

1 cup sugar

1 cup Breakstone's sour cream

4 eggs

2 squares Baker's semi-sweet chocolate, melted and cooled

Preheat the oven to 325 degrees.

Line a 13x9-inch pan with foil with the ends of the foil extending over the sides of the pan.

In a bowl, mix the cookie crumbs and butter. Press onto the bottom of the prepared pan.

In a bowl, add the coffee and cinnamon to the boiling water. Stir until the coffee granules are dissolved. Cool slightly.

In a large bowl, beat the cream cheese and sugar with an electric mixer until well blended.

Add the coffee and sour cream. Mix well.

Add the eggs, one at a time, mixing after each just until blended.

Remove one cup of the batter. Pour the remaining batter over the crust. Stir the chocolate into the reserved batter. Drop by tablespoonfuls over the batter in the pan. Swirl gently with a knife.

Bake for 40 minutes or until the center is almost set.

Refrigerate for four hours.

Per Serving (excluding unknown items): 86 Calories; 3g Fat (35.0% calories from fat); 2g Protein; 13g Carbohydrate; trace Dietary Fiber; 59mg Cholesterol; 40mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1/2 Fat; 1 Other Carbohydrates.