

**Dessert**

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# **Salted Caramel Cappuccino Cheesecake**

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**Servings: 12**

**Preparation Time: 30 minutes**

**Bake Time: 55 minutes**

**1 package (9 oz) chocolate wafers**  
**1 cup (6 oz) semisweet chocolate chips**  
**1/2 cup packed brown sugar**  
**2 tablespoons instant espresso powder**  
**1/8 teaspoon ground nutmeg**  
**1/2 cup butter, melted**

**FILLING**

**3 packages (8 oz each) cream cheese frosting, softened**  
**1 cup packed brown sugar**  
**1/2 cup sour cream**  
**1/4 cup Kahlua coffee liqueur**  
**2 tablespoons all-purpose flour**  
**2 tablespoons instant espresso powder**  
**4 eggs, lightly beaten**

**TOPPING**

**1/2 cup hot caramel ice cream topping**  
**1/2 teaspoon coarse sea salt`**

Preheat oven to 350 degrees.

Place a greased 9-inch springform pan on a double thickness of heavy-duty foil (about 18 inches square). Securely wrap the foil around the pan.

Place the chocolate wafers, chocolate chips, brown sugar, espresso powder and nutmeg into a food processor. Cover and pulse until fine crumbs form. Gradually add the butter, pulsing until combined. Press onto the bottom and two inches up the sides of the prepared pan. Set aside.

In a bowl, beat the cream cheese and brown sugar until smooth. Beat in the sour cream, Kahlua, flour and espresso powder. Add the eggs. Beat on LOW speed just until combined. Pour into the crust.

Place the springform pan in a large baking pan. Add one inch of boiling water to the larger pan.

Bake for 55 to 65 minutes or until the center is just set and the top appears dull

Remove the springform pan from the water bath and remove the foil.

Cool the cheesecake on a wire rack for 10 minutes. Loosen the edges from the pan with a knife. Cool one hour longer.

Refrigerate overnight.

Pour the caramel topping over the cheesecake. Refrigerate for at least 15 minutes. Remove the rim from the pan.

Just before serving, sprinkle sea salt over the caramel.

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Per Serving (excluding unknown items): 295 Calories; 16g Fat (46.2% calories from fat); 3g Protein; 38g Carbohydrate; 1g Dietary Fiber; 96mg Cholesterol; 123mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 0 Non-Fat Milk; 3 Fat; 2 1/2 Other Carbohydrates.