
KITCHEN CONNAISSEUR

Chocolate Mocha Cheese Cake with Sun Dried Cherry Sauce



This chocolate dessert is very chic and rich! It is worth every minute it takes to prepare. It can be made 2 days ahead and held in the refrigerator for that special day. Easily serves 12.

ingredients

2 Cups	Chocolate Wafer Crumbs
1/4 Cup	Unsalted Butter - melted
250 ml	Sun Dried Cherry Sauce
2 Tsp	Arrowroot Flour or Cornstarch
1 Cup	Chocolate Mocha Sauce
4 Cups	Cream Cheese - room temperature
1/2 Cup	White sugar
4	Eggs - large
2 Tbsp	Flour - all purpose
1 Tsp	Vanilla - pure
1 Tsp	Coffee Liqueur
2 Cups	Sour Cream
1/4 Cup	Sugar
2 Tbsp	Coffee Liqueur
1 Cup	Chocolate covered espresso beans
1/2 Cup	Sun Dried Cherries
	Mint Leaves

instructions

Crust.

1. Preheat oven to 325°F.
2. Mix the wafer crumbs and melted butter together.
3. Press the mixture into the bottom and on inch up the sides of a 10" spring form pan.

4. Bake for 5 minutes.

Sun Dried Cherry Layer

In a saucepan add the arrowroot flour or cornstarch to the Sun Dried Cherry Sauce. Bring to a boil and cook until mixture thickens slightly. Pour the mixture over the baked crust. Set aside.

Chocolate Mocha Filling

1. Preheat oven to 275°F.
2. Melt the Chocolate Mocha Sauce in the micro wave or in a sauce pan. Using an electric mixer beat the cheese until fluffy. Beat in sugar, then eggs 1 at a time. Gradually beat in flour, vanilla and coffee liqueur. Slowly add the melted Chocolate Mocha Sauce.
3. Pour the mixture over the sun dried cherry layer and place in oven and bake for 1-1/2 to 2 hours, or until set. To prevent the top from cracking run a knife around the inner edge of the pan and immediately place the cake in the refrigerator to cool.

Coffee Liqueur Topping

1. Preheat oven to 400°F
2. Stir the sour cream, sugar and coffee liqueur together. Spread over the cooled chocolate filling.
3. Bake for 10 minutes. Remove from oven and allow to cool at room temperature. Refrigerate.

To Serve

Garnish with chocolate espresso beans and sun dried cherries. Slice and serve with fresh mint.