

# Mocha Cheesecake



**PREPARATION TIME:** 20 minutes

**MAKES:** 1 (10 inch) cake; 16 servings.

**BAKE TIME:** 55-60 minutes

*This recipe may be tripled if needed.*

**CHILL TIME:** 4-6 hours

INGREDIENT	MEASUREMENT	METRIC
<b>CRUST</b>		
chocolate wafer cookies, crushed	1-1/4 cups	140 grams
butter, melted	1/4 cup	56 grams
unsweetened cocoa powder	2 tablespoons	11 grams
SPLENDA® No Calorie Sweetener Granular	1/4 cup	6 grams
<b>FILLING</b>		
reduced-fat cream cheese	24 ounces	680 grams
SPLENDA® No Calorie Sweetener Granular	3/4 cup	18 grams
large eggs	2 eggs	100 grams
egg whites	2 egg whites	67 grams
cornstarch	1-1/2 tablespoons	12 grams
salt	1/4 teaspoon	1.5 grams
reduced-fat sour cream	3/4 cup	180 grams
vanilla	2 teaspoons	8.6 grams
instant espresso coffee crystals	1-1/4 teaspoons	1 gram
sugar-free instant cocoa mix	2 envelopes	32 grams

**PREHEAT** oven to 400°F.

## CRUST

**MIX** crust ingredients together, and press into a 9-inch spring form pan. Place pan on a baking sheet and bake for 10 minutes. Remove from oven and cool to room temperature.

**RESET** oven temperature to 325° F.

## FILLING

**BEAT** cream cheese and SPLENDA® Granular together until well mixed and smooth. Add eggs, egg whites, cornstarch and salt. Mix until smooth. Add sour cream and vanilla; mix until well blended.

**MEASURE** 1/2 cup of the cheesecake batter and pour into a small bowl. Add instant espresso crystals and cocoa mix. Stir until well combined.

**POUR** half of plain batter over crust. Top with half of the coffee batter by placing rounded spoonfuls over the cheesecake batter. Gently swirl the coffee batter into plain batter with the tip of knife or spatula. Repeat with remaining batters.

**BAKE** 45-50 minutes or until center is almost set. Remove from oven and gently run metal spatula around rim of pan to loosen cheesecake (this helps prevent cracking). Let cool 20-25 minutes before covering and placing in the refrigerator. Refrigerate 4-6 hours or overnight before serving.

*Note:* A water bath may be used to reduce the occurrence of cracks but it will increase the bake time.

## NUTRITION INFORMATION PER SERVING

**Serving Size:** 1 slice or 1/16 recipe

Calories	210	Sodium	280mg
Calories from Fat	120	Total Carbohydrate	14g
Total Fat	14g	Dietary Fiber	1g
Saturated Fat	8g	Sugars	4g
Cholesterol	60mg	Protein	7g

This recipe, when compared to a traditional recipe, has a 35% reduction in calories, a 44% reduction in carbohydrates, and a 79% reduction in sugars!

## DIETARY EXCHANGES

1 Starch  
2 Fats  
1 Lean meat

